



Grandma Grace's Hard Tacks (Bacon Grease Spice Cookies)

Irondale, Ontario

This is my grandmother's recipe, her name was Grace Simmons (nee Hancock). When I was a little girl she lived in Irondale. We would go up every Sunday and she would have these hard tack cookies, that she made, in her cookie jar. In the afternoon we would dip these cookies in our tea and enjoy them. As I got older, I got to help her make them.

These cookies need to be dipped in tea or coffee because they are as the name suggests, hard as a tack.

Recipe

Submitted by Deb Evans

Ingredients

2 1/2 cups of flour
2 teaspoons cinnamon
1 teaspoon nutmeg
1 teaspoon baking soda
1/2 cup bacon grease
1 cup brown sugar
1 cup white sugar
2 eggs

Mix all the ingredients together, then, with cling wrap or parchment paper and form into a log.

Refrigerate the cookie dough for 4 hours or longer.

Cut the dough into one inch slices and place on a baking tray.

Bake at 350 degrees Fahrenheit for 6 to 8 minutes.

Photograph (left to right), Mr. James 'George' Simmons, Mrs. Grace Simmons and granddaughter, Debbie Evans, at the age of 5 at the Simmon's family home in Irondale.