

SOME of the MANY versions of Chocolate Jumbles/Jumbos

Schoharie Central School



Class of 2026's Chocolate Jumbos

Ingredients

- 1 cup butter
- 1 cup sugar
- 2 eggs
- ½ cup cocoa
- ½ cup water
- 1 cup molasses
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon ground cloves
- 6 cups flour

Steps

Step 1

Cream together butter and sugar

Step 2

Stir in eggs, cocoa, water, molasses, baking soda, salt, cinnamon and cloves

Step 3

Mix in flour, a few cups at a time

Step 4

Roll out dough to ¼" thick and cut out

Step 5

Bake at 350 degrees for 8-10 minutes

Step 6

Frost (recipe on next page)

Class of 2026's Frosting

Ingredients

- $\frac{3}{4}$ cup butter (1 $\frac{1}{2}$ sticks), softened
- 2 lbs confectioners sugar
- $\frac{1}{3}$ cup milk
- 2 teaspoons vanilla extract
- Extra milk, if needed

Steps

Step 1

Beat butter until creamy

Step 2

Mix in confectioners sugar, milk and vanilla

Step 3

If needed, add additional milk to reach desired consistency

Mrs. Bogardus's Chocolate Jumbles

Ingredients

- 1 egg
- 1 cup molasses
- 1 cup sugar
- ½ cup shortening
- ½ cup cocoa dissolved in ½ cup coffee (she uses 1 tablespoon instant coffee and ½ cup boiling water with the cocoa)
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 teaspoon baking soda
- About 3 ½ cups flour

Steps

Step 1

Cream together egg, sugar, shortening and molasses

Step 2

Add dry ingredients and mix in cocoa mixture

Step 3

Chill at least overnight

Step 4

Roll out dough and cut with your favorite cookie cutters

Step 5

Bake at 350 degrees for 10–12 minutes

Mrs. Guest's Chocolate Jumbles

Ingredients

- 1 cup sugar
- 1 cup butter
- 1 cup cold coffee
- 1 cup molasses
- 1 egg
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 2 teaspoons baking soda mixed with a little hot water to dissolve
- 6 cups flour
- 1 cup cocoa powder

Steps

Step 1

Cream sugar and butter together

Step 2

Stir in coffee, molasses, egg, cinnamon, cloves and baking soda mixture

Step 3

Mix in flour, then cocoa powder

Step 4

Let dough stand 10 minutes then roll out and cut

Step 5

Bake 8-10 minutes at 350-375 degrees

Ms. McClure's Chocolate Jumbos

Ingredients

- 1 cup shortening
- 2 eggs
- 1 cup cocoa
- 1 ½ cups molasses
- 1 ½ cups hot water
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 teaspoon ginger
- 2 teaspoons baking soda
- 7 cups flour

Steps

Step 1

Beat shortening and eggs until creamy

Step 2

Mix in cocoa, molasses, hot water, cinnamon, cloves, ginger and baking soda

Step 3

Mix in flour

Step 4

Chill for 2 hours

Step 5

Roll out and cut

Step 6

Bake at 350 degrees for 10 minutes

Mrs. Shepard's Chocolate Jumbos

Ingredients

- 1 egg
- 1 cup molasses
- 1 cup sugar
- 1 cup shortening
- ½ teaspoon cloves
- 1 cup baking cocoa
- 1 teaspoon cinnamon
- 1 cup boiling coffee
- 1 teaspoon baking soda
- ½ teaspoon nutmeg
- flour

Steps

Step 1

Mix boiling coffee and cocoa

Step 2

Add all other ingredients, except flour

Step 3

Add enough flour to form a soft dough, about 4 cups

Step 4

Roll dough thick on a floured surface and cut with a doughnut cutter

Step 5

Bake 8-12 minutes at 350 degrees

Step 6

Frost cookies with confectioners sugar and vanilla mixture

Mrs. Robert's Chocolate Jumbles

Version 1

Ingredients

- 1 cup sugar
- 1 cup vegetable shortening
- 1 egg
- 1 cup molasses
- 1 cup cocoa powder
- ½ cup boiling water or coffee
- 2 teaspoons baking soda
- ½ teaspoon salt
- 1 teaspoon vanilla extract
- 4 cups flour

Steps

Step 1

Cream sugar, vegetable shortening and egg together

Step 2

Stir in molasses, cocoa, water (or coffee), baking soda, salt and vanilla extract

Step 3

Mix in flour

Step 4

Roll dough out and cut

Step 5

Bake 8-12 minutes at 350 degrees

Mrs. Robert's Chocolate Jumbles

Version 2

Ingredients

- 1 cup margarine
- 1 cup brown sugar
- 1 egg
- 1 cup molasses
- 2 teaspoons baking soda
- ½ cup warm water
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- ½ teaspoon salt
- ½ cup cocoa powder
- 5 cups flour

Steps

Step 1

Cream margarine, brown sugar and egg together

Step 2

Stir in molasses, water and baking soda

Step 3

Mix in cinnamon, cloves, salt, cocoa powder and flour

Step 4


Chill dough

Step 5

Roll dough out and cut into circles, cutting an additional circle out of the center

Step 6

Bake 8-12 minutes at 350 degrees



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