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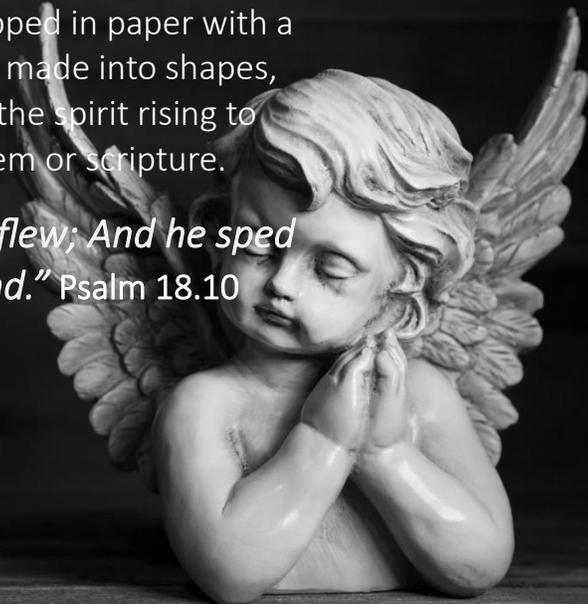
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## FUNERAL BISCUITS

Victorian custom of distributing biscuits (cookies) to mourners at a funeral, each wrapped in paper with a black wax seal. They often were made into shapes, such as a cherub, symbolizing the spirit rising to heaven, and contained a poem or scripture.

*"He rode upon a cherub and flew; And he sped upon the wings of the wind."* Psalm 18.10



*Easy rounds version*

### **Ingredients**

1 cup "grief"	2½ cups flour
1 cup butter	1 teaspoon baking soda
¾ cup sugar	2 teaspoons ginger
½ cup molasses	1 tablespoon caraway seed
1 egg, slightly beaten	white sugar, as needed for rolling

### **Instructions**

Cream together butter and sugar, and blend in molasses and egg. In a separate bowl, stir together the dry ingredients. Gently stir into the molasses mixture. Roll dough into small balls. Roll each ball in white sugar and place 2" apart on an ungreased cookie sheet. Bake in a 350° oven for 10-12 minutes. (approx. 3 doz.)

**Cool on rack. Wrap individually in parchment, sealing each with black wax, impressed with a cherub design.**