



## Molasses Crinkles

### **Makes 45 cookies**

¾ cup vegetable shortening  
1 cup brown sugar  
¼ cup molasses  
1 egg  
¼ tsp. salt  
1 tsp. baking soda  
¼ tsp. ground cloves  
1 tsp. allspice  
1 tsp. ground ginger  
1 tsp. ground cinnamon  
2 ¼ cups flour  
Sugar for topping

Cream the shortening, brown sugar, molasses and egg in a large bowl. Add the dry ingredients and mix until uniform. Form into a ball, wrap in plastic and refrigerate for at least 2 hours.

Heat oven to 350 degrees. Line baking sheets with parchment paper or a silicon mat. Spread some sugar on a plate.

Remove the dough from the refrigerator. Form little balls – you can use a cookie scoop to have uniform sizes. Place the dough ball on the sugar and press in onto one side. Place the cookie on the sheet sugar side up. Gently press it down. Place them on the sheet an inch apart from each other.

Bake the cookies for about 10 to 12 minutes. Remove them from oven when they start to lightly brown. Allow cooling on sheet for 4 to 5 minutes. Move to a wire cooling rack. Cool down completely.

Serve and enjoy! These will keep for a week in an airtight container at room temperature.

5 cookies - CALORIES 362.40 ; FAT 16.88 grs (sat 4.23; mono 3.57; poly 8.25); PROTEIN 3.99 grs ; FIBER 1.07 grs; CARBS 48.16 grs; CHOLESTEROL 20.66 mg; IRON 2.16 mg; SODIUM 221.11 mg; CALCIUM 43.91 mg

