

Molasses Crinkles

Makes about 4 dozen

Ingredients

3 c flour
1 T baking soda
½ t salt
½ T ginger
½ T cinnamon
½ t nutmeg
½ t ground cloves
1 c butter
1 c brown sugar
1 egg
⅓ c fancy molasses
White sugar for rolling

Directions

In a medium bowl, whisk together the flour, baking soda, salt, ginger, cinnamon, nutmeg and cloves.

In the bowl of a mixer beat the butter on medium until creamy.

Add in the brown sugar and beat for 2 minutes.

Add in the egg and the molasses and beat until smooth and uniform, cleaning the sides of the bowl as needed.

With the mixer on low, add in ½ cup of the dry ingredients at a time and beating until smooth.

Cover the bowl with plastic wrap and refrigerate for 30 minutes to an hour.

Preheat the oven to 375°

Roll the dough into balls just over an inch across.

Roll the balls in the white sugar.

Place them 2" apart on lightly greased or parchment lined baking sheets.

Drop a couple of drops of water on the top of each cookie.

Bake for 9-10 minutes, rotating the trays half way through the baking time.

Cool on wire racks.

Enjoy with glasses of cold milk!