



Classic Molasses Cookies

 Dairy Free

READY IN



30 min.

SERVINGS



48

CALORIES



120 kcal

DESSERT

Ingredients

- ☐ 2.3 cups pillsbury best® all purpose flour
- ☐ 2 teaspoons baking soda
- ☐ 1 cup firmly brown sugar packed
- ☐ 1 large eggs lightly beaten
- ☐ 48 servings granulated sugar for dipping
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.5 teaspoon ground cloves
- ☐ 1 teaspoon ground ginger

- ☐ 0.3 cup blackstrap molasses light
- ☐ 0.3 teaspoon salt
- ☐ 0.8 cup baking sticks all-vegetable shortening crisco®

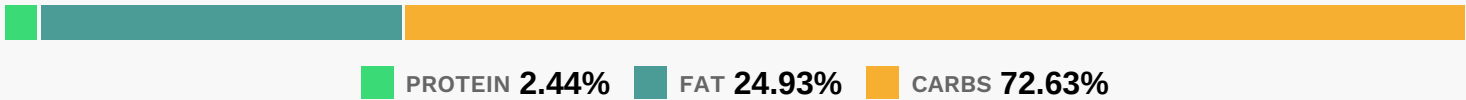
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Combine shortening and brown sugar in large bowl. Beat at medium speed of electric mixer until well blended.
- ☐ Add egg and molasses; beat until light and fluffy.
- ☐ Combine flour, baking soda, cinnamon, ginger, cloves and salt in medium bowl. Beat into shortening mixture at low speed until well blended. Chill 3 hours or overnight.
- ☐ Heat oven to 350 degrees F. Shape mixture into 1-inch balls; dip one side in granulated sugar.
- ☐ Place, sugared side up, on ungreased cookie sheet 2 inches apart.
- ☐ Bake 12 to 15 minutes. Cool on rack.

Nutrition Facts



Properties

Glycemic Index:4.04, Glycemic Load:12.19, Inflammation Score:-1, Nutrition Score:1.4643478280176%

Nutrients (% of daily need)

Calories: 120.14kcal (6.01%), Fat: 3.4g (5.24%), Saturated Fat: 0.84g (5.28%), Carbohydrates: 22.32g (7.44%), Net Carbohydrates: 22.12g (8.04%), Sugar: 17.76g (19.73%), Cholesterol: 3.88mg (1.29%), Sodium: 61.56mg (2.68%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.75g (1.5%), Manganese: 0.1mg (5.21%), Selenium: 2.77µg (3.96%), Vitamin B1: 0.05mg (3.19%), Folate: 11.27µg (2.82%), Iron: 0.43mg (2.38%), Vitamin B2: 0.04mg (2.13%), Vitamin B3: 0.37mg (1.86%), Vitamin K: 1.77µg (1.68%), Magnesium: 6.24mg (1.56%), Vitamin E: 0.21mg (1.42%),

Potassium: 40.61mg (1.16%), Copper: 0.02mg (1.06%)