



Grandma's Molasses Crinkles

 Dairy Free

READY IN



45 min.

SERVINGS



72

CALORIES



145 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 4 teaspoons baking soda
- ☐ 3 tablespoons cinnamon
- ☐ 1 cup brown sugar dark packed
- ☐ 0.5 cup blackstrap molasses dark
- ☐ 2 eggs beaten
- ☐ 4.5 cups flour all-purpose
- ☐ 1 teaspoon ground cloves
- ☐ 2 teaspoons ground ginger

- ☐ 1 cup brown sugar light packed
- ☐ 0.5 teaspoon salt
- ☐ 1.5 cups shortening
- ☐ 72 servings garnish: sugar

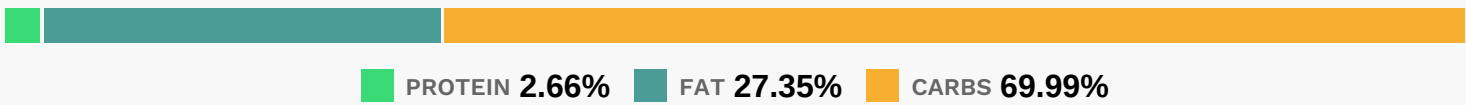
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Combine eggs, sugars, shortening and molasses in a large bowl. In a separate bowl, sift together remaining ingredients except garnish.
- ☐ Gradually add flour mixture to egg mixture; cover and chill thoroughly.
- ☐ Roll dough into one-inch balls.
- ☐ Dip tops into sugar and place on lightly greased baking sheets, sugar-side up. Press tops down lightly with a fork to flatten.
- ☐ If desired, sprinkle each cookie with a few drops of water for a more crackled surface.
- ☐ Bake at 350 degrees for 10 minutes.

Nutrition Facts



Properties

Glycemic Index:2.7, Glycemic Load:13.46, Inflammation Score:-1, Nutrition Score:2.0986956236479%

Nutrients (% of daily need)

Calories: 145.23kcal (7.26%), Fat: 4.51g (6.95%), Saturated Fat: 1.12g (7.01%), Carbohydrates: 25.99g (8.66%), Net Carbohydrates: 25.59g (9.3%), Sugar: 19.69g (21.87%), Cholesterol: 4.55mg (1.52%), Sodium: 81.83mg (3.56%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.99g (1.98%), Manganese: 0.19mg (9.36%), Selenium: 3.63µg (5.18%), Vitamin B1: 0.06mg (4.25%), Folate: 14.97µg (3.74%), Iron: 0.59mg (3.27%), Vitamin B2: 0.05mg (2.75%), Vitamin B3: 0.5mg (2.5%), Vitamin K: 2.44µg (2.33%), Magnesium: 8.47mg (2.12%), Vitamin E: 0.29mg (1.93%), Fiber:

0.41g (1.62%), Potassium: 55.04mg (1.57%), Calcium: 15.48mg (1.55%), Copper: 0.03mg (1.44%), Vitamin B6: 0.02mg (1.24%), Phosphorus: 12.16mg (1.22%), Vitamin B5: 0.11mg (1.1%)