



Molasses Crinkle Cookies

 Dairy Free

READY IN



220 min.

SERVINGS



40

CALORIES



98 kcal

DESSERT

Ingredients

- 2 teaspoons baking soda
- 1 cup t brown sugar dark packed
- 0.3 cup blackstrap molasses dark such as grandma's robust
- 1 large eggs
- 2.3 cups flour all-purpose
- 1 teaspoon ground cinnamon
- 0.5 teaspoon ground cloves
- 1 teaspoon ground ginger

- 0.3 teaspoon salt fine
- 0.8 cup shortening at room temperature
- 0.5 cup granulated sugar white such as demerara or turbinado, or sanding sugar coarse-grained

Equipment

- bowl
- baking sheet
- baking paper
- oven
- whisk
- wooden spoon
- spatula

Directions

- Whisk the flour, baking soda, cinnamon, ginger, cloves, and salt together in a medium bowl to aerate and remove any lumps; set aside.
- Place the shortening, brown sugar, egg, and molasses in a large bowl and stir with a wooden spoon until combined and smooth.
- Add the flour mixture and stir until combined and a soft dough forms. Cover the bowl and refrigerate until the dough is well chilled, at least 3 hours or overnight. When the dough is ready, heat the oven to 375°F and arrange 2 racks to divide the oven into thirds. Line 2 baking sheets with parchment paper; set aside.
- Place the coarse-grained or sanding sugar in a large dish and spread it into an even layer. Form the chilled dough into 12 (1-inch) balls (about 1 tablespoon each) and place them in the sugar (do not roll them in the sugar though). Press gently on them so that the sugar adheres to the bottoms.
- Place the dough balls sugar-side up and 2 inches apart on 1 of the prepared baking sheets. Repeat to fill the second baking sheet. (Chill the remaining dough.)
- Bake for 6 minutes. Rotate the sheets from front to back and top to bottom. Continue baking until the edges of the cookies are set but the tops are still a little soft, about 5 to 6 minutes more.

- ☐ Place the baking sheets on wire racks and cool for 5 minutes. Using a flat spatula, transfer the cookies to the wire racks to cool completely. Repeat with the remaining dough (you can use the same baking sheets and parchment paper while still warm).

Nutrition Facts

 PROTEIN **3.6%**  FAT **36.53%**  CARBS **59.87%**

Properties

Glycemic Index:4.85, Glycemic Load:6.32, Inflammation Score:-1, Nutrition Score:1.7434782696807%

Nutrients (% of daily need)

Calories: 98.35kcal (4.92%), Fat: 4.05g (6.23%), Saturated Fat: 1.01g (6.34%), Carbohydrates: 14.93g (4.98%), Net Carbohydrates: 14.69g (5.34%), Sugar: 9.43g (10.48%), Cholesterol: 4.65mg (1.55%), Sodium: 73.76mg (3.21%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.9g (1.8%), Manganese: 0.12mg (6.23%), Selenium: 3.25µg (4.65%), Vitamin B1: 0.06mg (3.83%), Folate: 13.53µg (3.38%), Iron: 0.51mg (2.82%), Vitamin B2: 0.04mg (2.42%), Vitamin B3: 0.45mg (2.24%), Vitamin K: 2.12µg (2.02%), Magnesium: 7.49mg (1.87%), Vitamin E: 0.26mg (1.71%), Potassium: 48.5mg (1.39%), Copper: 0.02mg (1.23%), Calcium: 11.43mg (1.14%), Vitamin B6: 0.02mg (1.11%), Phosphorus: 11.08mg (1.11%), Vitamin B5: 0.1mg (1.01%)