



Molasses Crinkles

 Dairy Free

READY IN



205 min.

SERVINGS



48

CALORIES



120 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 2 teaspoons baking soda
- 1 cup brown sugar packed
- 1 eggs
- 2.3 cups flour all-purpose
- 48 servings granulated sugar
- 1 teaspoon ground cinnamon
- 0.5 teaspoon ground cloves
- 1 teaspoon ground ginger

- 0.3 cup blackstrap molasses
- 0.3 teaspoon salt
- 0.8 cup shortening

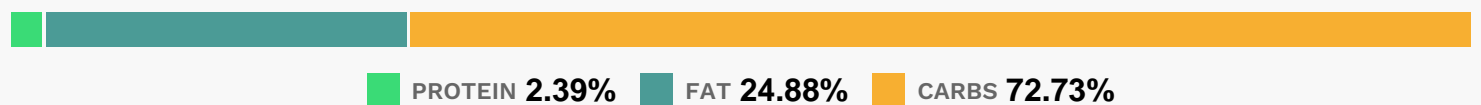
Equipment

- bowl
- baking sheet
- oven
- wire rack

Directions

- Mix shortening, brown sugar, molasses and egg thoroughly in large bowl. Stir in remaining ingredients except granulated sugar. Cover and refrigerate at least 2 hours.
- Heat oven to 375F. Grease cookie sheet. Shape dough into 1 1/4-inch balls. Dip tops in granulated sugar.
- Place balls, sugared sides up, 3 inches apart on cookie sheet.
- Sprinkle each with 2 or 3 drops of water.
- Bake 10 to 12 minutes or just until set but not hard.
- Remove from cookie sheet to wire rack.

Nutrition Facts



Properties

Glycemic Index:4.04, Glycemic Load:12.19, Inflammation Score:-1, Nutrition Score:1.4539130284734%

Nutrients (% of daily need)

Calories: 119.96kcal (6%), Fat: 3.39g (5.22%), Saturated Fat: 0.84g (5.26%), Carbohydrates: 22.31g (7.44%), Net Carbohydrates: 22.12g (8.04%), Sugar: 17.75g (19.73%), Cholesterol: 3.41mg (1.14%), Sodium: 61.38mg (2.67%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.73g (1.47%), Manganese: 0.1mg (5.21%), Selenium: 2.73µg (3.91%), Vitamin B1: 0.05mg (3.19%), Folate: 11.21µg (2.8%), Iron: 0.43mg (2.37%), Vitamin B2: 0.04mg (2.09%), Vitamin B3: 0.37mg (1.86%), Vitamin K: 1.77µg (1.68%), Magnesium: 6.23mg (1.56%), Vitamin E: 0.21mg (1.42%),

Potassium: 40.44mg (1.16%), Copper: 0.02mg (1.05%)