



Molasses Crinkles

READY IN



300 min.

SERVINGS



72

CALORIES



56 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 2 teaspoons baking soda
- ☐ 1 cup t brown sugar dark packed
- ☐ 1 large eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 0.3 cup granulated sugar for tops of cookies
- ☐ 0.5 teaspoon ground allspice
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.5 teaspoon ground cloves
- ☐ 0.8 teaspoon ground ginger

- ☐ 0.5 cup blackstrap molasses (not robust or blackstrap)
- ☐ 0.5 teaspoon salt
- ☐ 0.3 cup butter unsalted softened
- ☐ 0.5 cup shortening at room temperature

Equipment

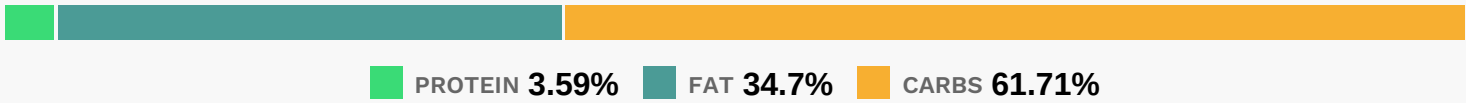
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ stand mixer
- ☐ wax paper

Directions

- ☐ Whisk together flour, baking soda, cinnamon, ginger, allspice, cloves, and salt in a bowl until combined.
- ☐ Beat together shortening, butter, and brown sugar in a large bowl with an electric mixer at medium-high speed until pale and fluffy, about 3 minutes in a stand mixer (preferably fitted with paddle attachment) or 6 minutes with a handheld.
- ☐ Add egg and molasses, beating until combined. Reduce speed to low, then mix in flour mixture until combined.
- ☐ Put oven racks in upper and lower thirds of oven and preheat oven to 375°F.
- ☐ Roll 1 heaping teaspoon of dough into a 1-inch ball with wet hands, then dip 1 end of ball in sanding sugar. Make more cookies in same manner, arranging them, sugared side up, 2 inches apart on 2 ungreased baking sheets.
- ☐ Bake cookies, switching position of sheets halfway through baking, until undersides are golden brown, 10 to 12 minutes total, then cool on sheets 1 minute.
- ☐ Transfer to racks to cool completely. Make more cookies with remaining dough on cooled baking sheets.
- ☐ *Available at Sweet Celebrations (800328-6722).

Cookies keep, layered between sheets of wax paper or parchment, in an airtight container at room temperature 2 weeks.

Nutrition Facts



Properties

Glycemic Index:2.9, Glycemic Load:3.57, Inflammation Score:-1, Nutrition Score:1.1339130593545%

Nutrients (% of daily need)

Calories: 55.62kcal (2.78%), Fat: 2.18g (3.35%), Saturated Fat: 0.79g (4.94%), Carbohydrates: 8.71g (2.9%), Net Carbohydrates: 8.58g (3.12%), Sugar: 5.65g (6.28%), Cholesterol: 4.28mg (1.43%), Sodium: 49.55mg (2.15%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.51g (1.01%), Manganese: 0.09mg (4.26%), Selenium: 2.02µg (2.88%), Vitamin B1: 0.03mg (2.15%), Folate: 7.54µg (1.89%), Iron: 0.34mg (1.87%), Magnesium: 7.01mg (1.75%), Vitamin B2: 0.02mg (1.36%), Vitamin B3: 0.26mg (1.3%), Potassium: 44.26mg (1.26%), Vitamin B6: 0.02mg (1.01%)