



Molasses Drop Cookies

READY IN



60 min.

SERVINGS



54

CALORIES



88 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons baking soda
- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 3 cups flour all-purpose
- ☐ 1 teaspoon ground cinnamon
- ☐ 1 teaspoon ground ginger
- ☐ 0.5 cup blackstrap molasses
- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup shortening

- ☐ 0.8 cup cream sour
- ☐ 1 cup sugar

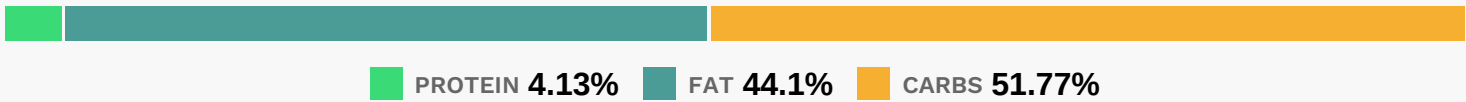
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Heat oven to 375F.
- ☐ Mix sugar, butter, shortening, sour cream, molasses and egg in large bowl. Stir in remaining ingredients.
- ☐ Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet.
- ☐ Bake 9 to 11 minutes or until almost no indentation remains when touched in center. Cool slightly; remove from cookie sheet. Cool on wire rack.
- ☐ Sprinkle with sugar while warm if desired.

Nutrition Facts



Properties

Glycemic Index:3.59, Glycemic Load:7.45, Inflammation Score:-1, Nutrition Score:1.8186956563074%

Nutrients (% of daily need)

Calories: 88.18kcal (4.41%), Fat: 4.37g (6.73%), Saturated Fat: 1.19g (7.41%), Carbohydrates: 11.55g (3.85%), Net Carbohydrates: 11.34g (4.12%), Sugar: 6.16g (6.84%), Cholesterol: 4.92mg (1.64%), Sodium: 75.32mg (3.27%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.92g (1.84%), Manganese: 0.11mg (5.73%), Selenium: 3.32µg (4.75%), Vitamin B1: 0.06mg (3.82%), Folate: 13.31µg (3.33%), Iron: 0.5mg (2.78%), Vitamin B2: 0.05mg (2.65%), Magnesium: 9.66mg (2.42%), Vitamin B3: 0.45mg (2.24%), Vitamin A: 99.61IU (1.99%), Potassium: 59.72mg (1.71%), Vitamin E: 0.21mg (1.38%), Vitamin B6: 0.03mg (1.36%), Copper: 0.03mg (1.35%), Phosphorus: 13.08mg (1.31%), Calcium: 12.23mg (1.22%), Vitamin K: 1.09µg (1.04%)