



Molasses-Spice Crinkles

 Dairy Free

READY IN



11 min.

SERVINGS



100

CALORIES



41 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 0.3 teaspoon ground allspice
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.3 teaspoon ground cloves

- ☐ 1 teaspoon ground ginger
- ☐ 0.5 teaspoon ground nutmeg
- ☐ 0.3 cup blackstrap molasses
- ☐ 0.3 teaspoon salt
- ☐ 0.8 cup shortening
- ☐ 1 cup sparkling sugar

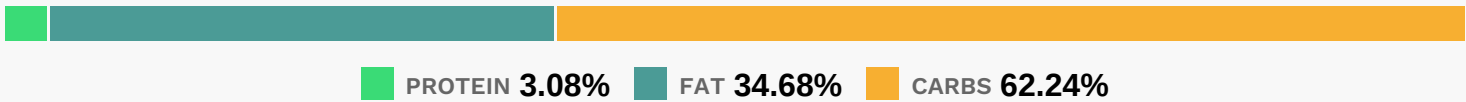
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Beat shortening at medium speed with an electric mixer until fluffy. Gradually add 1 cup granulated sugar, beating well.
- ☐ Add egg and molasses; beat well.
- ☐ Combine flour and next 8 ingredients, stirring well.
- ☐ Add one-fourth of flour mixture at a time to shortening mixture, beating at low speed after each addition until blended. Cover and chill 1 hour.
- ☐ Shape dough into 1-inch balls, and roll in sparkling sugar.
- ☐ Place 2 inches apart on ungreased baking sheets.
- ☐ Bake at 375 for 9 to 11 minutes. (Tops will crack.)
- ☐ Remove to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:4.41, Glycemic Load:4.46, Inflammation Score:-1, Nutrition Score:0.63913044511624%

Nutrients (% of daily need)

Calories: 41.47kcal (2.07%), Fat: 1.63g (2.51%), Saturated Fat: 0.41g (2.55%), Carbohydrates: 6.58g (2.19%), Net Carbohydrates: 6.49g (2.36%), Sugar: 4.63g (5.15%), Cholesterol: 1.86mg (0.62%), Sodium: 22.2mg (0.97%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.32g (0.65%), Manganese: 0.04mg (2.19%), Selenium: 1.19µg (1.7%), Vitamin B1: 0.02mg (1.37%), Folate: 4.82µg (1.21%)