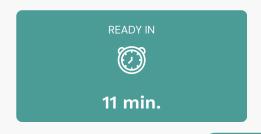
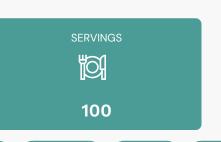


Molasses-Spice Crinkles

airy Free







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	
Di	rections	
Ш	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		
	PROTEIN 3.08% FAT 34.68% CARBS 62.24%	

Properties

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 %: O% (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%)