



## Molasses Sugar Cookies I

 Dairy Free

READY IN



45 min.

SERVINGS



60

CALORIES



57 kcal

DESSERT

### Ingredients

- 2 teaspoons baking soda
- 1 cup brown sugar packed
- 1 eggs
- 2 cups flour all-purpose
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground ginger
- 0.3 cup blackstrap molasses

- 0.3 teaspoon salt
- 0.8 cup shortening

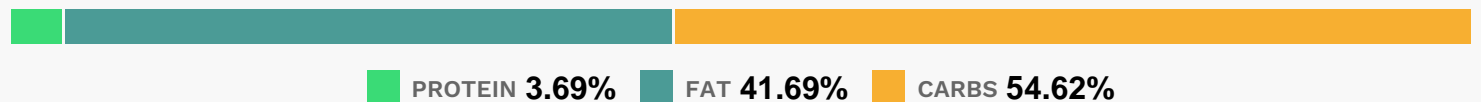
## Equipment

- frying pan
- baking sheet
- oven

## Directions

- Cream together until light and fluffy butter flavored shortening and brown sugar.
- Add egg and molasses and beat well. Sift together flour, salt, baking soda, cinnamon, ground cloves and ginger.
- Add to creamed mixture and mix well.
- Chill at least 1 hour or overnight.
- Preheat oven to 375 degrees F (190 degrees C).
- Roll into 1-inch balls, roll in sugar.
- Place balls 2 inches apart on ungreased cookie sheet.
- Bake for 10 minutes. Cool slightly before removing from pan.

## Nutrition Facts



## Properties

Glycemic Index:2.07, Glycemic Load:2.76, Inflammation Score:-1, Nutrition Score:1.1052173806921%

## Nutrients (% of daily need)

Calories: 57.16kcal (2.86%), Fat: 2.68g (4.12%), Saturated Fat: 0.67g (4.2%), Carbohydrates: 7.9g (2.63%), Net Carbohydrates: 7.76g (2.82%), Sugar: 4.62g (5.14%), Cholesterol: 2.73mg (0.91%), Sodium: 49.05mg (2.13%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.53g (1.07%), Manganese: 0.09mg (4.47%), Selenium: 1.95µg (2.79%), Vitamin B1: 0.03mg (2.28%), Folate: 8.02µg (2.01%), Iron: 0.31mg (1.74%), Vitamin B2: 0.02mg (1.42%), Vitamin K: 1.44µg (1.37%), Vitamin B3: 0.27mg (1.34%), Magnesium: 4.91mg (1.23%), Vitamin E: 0.17mg (1.14%)