

## MOLASSES CRINKLES

### INGREDIENTS:

❖ Shortening	1 ½ Cup
❖ Brown sugar	2 Cup
❖ Eggs	2 ea
❖ Molasses	½ Cup
❖ Flour	4 ½ Cups
❖ Baking soda	4 tsp
❖ Salt	½ tsp
❖ Cloves	1 tsp
❖ Cinnamon	2 tsp
❖ Ginger	2 tsp
❖ White sugar	as needed

### METHOD:

1. Cream shortening, brown sugar, eggs and molasses.
2. Sift in remaining ingredients.
3. Mix thoroughly.
4. Chill dough at least 2 hours.
5. Roll into balls about the size of a large walnut.
6. Dip balled dough into white sugar.
7. Place sugared side up about 3" apart on lightly greased cookie sheet.
8. Sprinkle 1 or 2 drops of water on each cookie just before placing in oven.
9. Bake at 375° between 10 – 12 minutes (do NOT overcook)
10. Remove from baking sheet immediately.

### Note:

I like to put a Hershey Kiss on the cookie the best way to do this is to pull the cookies out place Kiss on cookies and place back in oven for last 2 – 3 minutes of baking.

Water drops will give a “cracked surface” making cookie look as good as it tastes.

