

# Molasses Crinkles

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Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

**Yield: 48 crinkles**

*3/4 cup shortening*

*1 cup firmly packed brown sugar*

*1 egg*

*1/4 cup molasses*

*2 1/4 cups flour*

*2 teaspoons baking soda*

*1/4 teaspoon salt*

*1/2 teaspoon ground cloves*

*1 teaspoon cinnamon*

*1 teaspoon ginger*

*granulated sugar*

Preheat the oven to 375 degrees.

Place the shortening in a bowl. Gradually add the brown sugar. Blend in the egg and molasses.

In a bowl, sift together the flour, baking soda, salt, cloves, cinnamon, ginger and granulated sugar. Stir the dry mixture into the shortening mixture.

Chill the dough for three hours.

Roll the dough into balls the size of walnuts. Dip the tops in the granulated sugar and place on a baking sheet. Sprinkle each ball with two to three drops of water.

Bake for 10 to 12 minutes, until set but not hard.

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Per Serving (excluding unknown items): 3518 Calories; 162g Fat (41.0% calories from fat); 36g Protein; 489g Carbohydrate; 10g Dietary Fiber; 212mg Cholesterol; 3246mg Sodium. Exchanges: 14 1/2 Grain(Starch); 1 Lean Meat; 31 Fat; 18 Other Carbohydrates.