

Old-Fashioned Molasses Crinkles

Ingredients:

1 ½ cups shortening
2 cups brown sugar
2 eggs
2 tsp. vanilla
¾ cup sorghum molasses
4 ½ cups flour
4 tsp. baking soda
1 tsp. salt
2 tsp. ground cinnamon
1 tsp. ground ginger
¼ tsp. ground cloves

Cream brown sugar and shortening together thoroughly. Add eggs and vanilla and beat until fluffy. Blend in molasses. Sift together and add remaining ingredients.

Chill dough for 1-2 hours or overnight. Drop by spoonful into a bowl of granulated sugar. Roll into a 1-inch ball and place on a greased baking sheet. Bake at 350 degrees for 10-12 minutes. Do not overbake.

Yield: about 7 dozen

Notes:

I use a cookie scoop and roll the chilled dough into 1-inch balls before dropping into the granulated sugar.

If you use parchment paper you do not have to grease the cookie sheet or wash the pan before reloading the pan.