

## 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  
1/4 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.