

GRANDMA'S MOLASSES CRINKLES

The Cooks Next Door

3/4 c. shortening (trust me on this one)

1/4 c. molasses

1 c. sugar

1 egg

2 1/4 c. flour

2 tsp. baking soda

1/2 tsp. salt

1 tsp. ginger

1 tsp. cinnamon

1/2 tsp. cloves

Pre-heat oven to 375 degrees.

Cream shortening, molasses, sugar, and egg together until fully combined and creamy. Add flour, soda, salt, ginger, cinnamon, and cloves. Mix until fully combined.

Scoop dough and roll into 1 inch balls and roll in sugar. Place on an ungreased cookie sheet and bake for 10 minutes or until crinkled on top and lightly golden. Makes about 3 dozen.