

MOLASSES CRINKLES

- 3/4 cup shortening or butter
- 1 cup packed brown sugar
- 1 egg
- 1/4 cup molasses
- 2-1/4 cup flour
- 2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 teaspoon cloves
- 1 teaspoon cinnamon
- 1 teaspoon ginger

Preheat the oven to 350 degrees F. Grease baking sheets and set aside.

Mix together the shortening, brown sugar, egg, and molasses.

Sift together the remaining ingredients.

Add the dry ingredients to the creamed mixture and stir to combine.

Chill dough for one hour.

Roll into balls the size of large walnuts.

Dip tops in sugar.

Place sugared-side-up 3" apart on the baking sheets. Sprinkle each cookie with 2 or 3 drops of water to produce a crackled surface.

Bake for 10 minutes. Bake just until set but not hard.

Makes about 4 dozen cookies.

