

*From the kitchen of David and Jennifer Deaven*

\$id: ginger\_crinkles.v 1.6 2020/09/24 02:31:05 deaven Exp \$

## Desserts/Ginger Crinkles

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- A: 3/4C butter (or shortening or cooking oil)  
1C sugar (white or brown)
- B: 1/4C molasses (alternate: 1/3C sorghum)  
1 egg
- C: 2C flour  
1t baking soda  
1/2t salt  
2t ginger, ground  
1 1/4t cinnamon, ground  
1/2t cloves, ground
1. Cream (A) in a large bowl, then stir in (B).
  2. Combine (C) together and mix into wet mixture. Cover, chill 1 hour.
  3. Use cookie scoop to form 1" balls & roll in sugar, place 2" apart on greased cookie sheet.
  4. Bake in 375F oven about 8-10 minutes, removing when crinkles start to form. Makes 30-36 medium cookies.
- Servings: 16



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