

From the kitchen of David and Jennifer Deaven

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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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