

Molasses Crinkle Cookies

Yield: About thirty-six 3-inch cookies

Ingredients

- 2 cups all-purpose flour
- 2 tsp. baking soda
- 1-1/4 tsp. ground ginger
- 1 tsp. ground cinnamon
- 1/2 tsp. ground cloves
- 1/2 tsp. table salt
- 1/2 cup (1 stick) unsalted butter, softened
- 1 cup packed dark brown sugar
- 2 Tbs. vegetable oil
- 1/3 cup molasses
- 1 large egg
- Granulated or raw sugar for rolling

Preparation

Several hours before baking

- In a medium bowl, sift together the flour, baking soda, ginger, cinnamon, cloves, and salt. With an electric mixer, beat the butter and brown sugar until light in color and texture. Beat in the oil until blended. Scrape down the sides of the bowl, add the molasses and the egg, and beat until blended. Stir in the flour mixture until well combined. Wrap the dough in plastic and chill until firm, about 3 hours.

To bake

- Heat the oven to 375°F. Measure the dough into tablespoon-size pieces and roll each piece between your palms to form 1-inch balls. Roll the balls in granulated or raw sugar to coat. Raw sugar is preferable to white, granulated sugar for this step if available. Put the balls 2 inches apart on lightly greased or parchment-lined cookie sheets. Bake until the center surface of the cookies is barely dry, 9 to 10 minutes (don't overbake). Let cool on the sheets for 5 minutes; transfer to a wire rack to cool completely. Enjoy!

Note to Parents

Baking with your kids presents a great opportunity to teach them about fractions, proper techniques for measuring, nutritional values and even budgeting. This cookie recipe is a favorite of the **WBR Museum** given our nickname, the Sugar Museum. With baking, kids get the added benefit of being able to eat the product of their learning!

