



Recipe for molasses crinkles

INGREDIENTS:

- $\frac{3}{4}$ cup shortening
- 1 cup packed brown sugar
- 1 egg
- $\frac{1}{4}$ cup molasses
- 2 $\frac{1}{4}$ cups all-purpose flour
- 2 teaspoons baking soda
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon ground cloves
- 1 teaspoon ground cinnamon
- $\frac{3}{4}$ cup granulated sugar



Recipe for molasses crinkles

DIRECTIONS:

- Cream the shortening and the brown sugar.
- Stir in the egg and molasses and mix well.
- Combine the flour, baking soda, salt cloves, cinnamon and ginger.
- Add the flour mixture to the shortening mixture and mix well.
- Cover and chill dough for at least two to three hours.
- Preheat oven to 350 degrees F. Grease cookie sheets.
- Roll dough into balls the size of large walnuts.

(continued)

Print the recipe cards and cut out along the dotted lines. make sure to get a grown-ups permission before trying out these recipes!





www.dearcanada.ca

Recipe for molasses crinkles

DIRECTIONS:

Roll balls in sugar and place them 3 inches apart on the prepared baking sheets.

Bake at 350 degrees F for 10-12 minutes.

Let cool for 1 minute before transferring to a wire rack to continue cooling. Makes 3-4 dozen.



www.dearcanada.ca

Recipe for _____

Blank lined area for writing a recipe.

Print the recipe cards and cut out along the dotted lines. make sure to get a grown-up's permission before trying out these recipes!

