

Alie

Molasses Crinkles

Cream: { $\frac{3}{4}$ c. shortening
 { 1 c. sugar

Add: 1 egg + $\frac{1}{4}$ c. molasses

Sift: { 2 c. flour 1 tsp. cinnamon
 { 2 tsp. baking soda $\frac{1}{2}$ tsp. cloves
 { $\frac{1}{2}$ tsp. ginger $\frac{1}{2}$ tsp. salt

Add to molasses mixture, blend well,
shape in 1" balls, roll in sugar →

place on greased cookie sheet. (I
just spray with PAM) They will
spread while baking.

BAKE 8-10 minutes at 375°.

I'm addicted to these! (and everything else!)

Keep in airtight container.