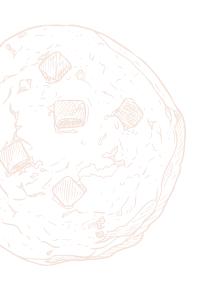


Molasses Crackle Cookies

From Disney's Wilderness Lodge at Walt Disney World® Resort





INGREDIENTS

MAKES 24-30 COOKIES

1 cup canola oil

2 cups granulated sugar; divided

1/3 cup molasses

1 egg

2 1/2 cups all-purpose flour

2 teaspoons baking soda

1 tablespoon ground ginger

1 1/2 teaspoons ground cinnamon

1/2 teaspoon ground clove

DIRECTIONS

- 1. Cream canola oil and 1 3/4 cups sugar in the bowl of an electric mixer fitted with a paddle attachment.
- 2. Add in molasses and egg and beat on low speed until combined.
- 3. Whisk flour, baking soda, ginger, cinnamon and clove in medium bowl. Slowly add to molasses mixture and beat on low speed until flour is incorporated.
- 4. Cover bowl with plastic wrap and refrigerate at least 30 minutes.
- 5. Preheat oven to 350°F. Line 2 baking sheets with parchment paper.
- 6. Place remaining 1/4 cup sugar in small bowl.
- 7. Use a 2 tablespoon scoop to measure cookies. Form into balls and roll into sugar.
- 8. Place on baking sheets at least 2 inches apart. Bake 10 to 12 minutes, until golden brown.