



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.