

Molasses Crinkles (Moist Ginger Snaps)
from "Sensible Cooking" Cookbook

1/2 cup oil
3/4 cup brown sugar
1 egg
1/4 cup molasses
1 cup unbleached white flour
1 cup whole wheat flour
1/4 tsp salt
2 tsp. baking soda
1 tsp. cinnamon
1 tsp. ginger
1/2 tsp. cloves
sugar (for dipping cookies)

In the Bosch bowl with the cookie paddles, mix oil, sugar, egg, and molasses until fluffy. Add flour, salt, soda, and spices and mix well. Chill dough. Shape into walnut-size balls. Dip tops into sugar. Place sugar side up, 3" apart, on a non-stick or well greased baking sheet, or parchment paper. Sprinkle the top of each cookie with 3 drops of water to get a crackled effect. Bake in 350 degree F. oven for 10 to 12 min. until set but not hard. Let cool on a cooling rack. Makes 48 cookies.