



Molasses Crackle Cookies

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

INGREDIENTS

MAKES 30 COOKIES

- 1 cup canola oil
- 2 1/4 cups granulated sugar; divided
- 1/3 cup molasses
- 1 egg
- 3 cups all-purpose flour
- 1 tablespoon baking soda
- 1 tablespoon ground ginger
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground clove

DIRECTIONS

1. Preheat oven to 350°F. Line 2 baking sheets with parchment paper.
2. Cream together canola oil and 1 3/4 cups sugar in large bowl.
3. Add in molasses and egg, mix until blended.
4. Combine flour, baking soda, ginger, cinnamon and clove in medium bowl.
5. Add dry ingredients to molasses mixture and mix until combined.
6. Add remaining 1/2 cup sugar in small bowl. Use a #12 ice cream scoop or with hand form 2-inch balls, roll in sugar.
7. Place on baking sheets at least 2 inches apart. Bake 10 to 12 minutes, until golden brown.