

Gingerbread Crinkles

written by The Recipe Exchange | October 24, 2017

Ingredients

1/2 cup butter, softened
3/4 cup dark brown sugar
2 tablespoons molasses
1 egg
1 teaspoon lemon zest
1 1/2 cups unbleached, all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground ginger
1 teaspoon ground nutmeg
Demerara, or coarse, sugar for rolling

Directions

Preheat the oven to 350 °. Line two baking sheets with parchment or silpat baking mats.

In a large bowl cream together the butter and sugar until fluffy. Mix in the molasses, egg, and lemon zest until well mixed.

Stir in the flour, baking soda, and spices.

Roll dough into 1-inch balls and roll in the demerara sugar.

Place 9 cookies on a sheet, spacing evenly. Cookies will spread while baking.

Bake cookies for 10 minutes or until set. Cool completely on wire rack.

Place baked and cooled cookies in layers separated by waxed paper in an airtight container; cover. Store at room temperature for 3 days or freeze for up to 3 months.