Molasses Crinkles

Ingredients

2 cups flour
2 teaspoons baking soda
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon salt
1/2 cup unsalted butter, softened
1 cup brown sugar
2 tablespoons vegetable oil
1/3 cup molasses
1 egg
1/2 cup granulated sugar for rolling

Directions

In a medium bowl, sift together flour, baking soda, spices and salt. In the mixing bowl of your stand mixer, cream together the butter and brown sugar. Beat in oil until just blended. Beat in molasses and the egg. Stir in the flour mixture until well combined. Wrap the bowl in plastic wrap and chill until firm, about 3 hours.

Preheat oven to 375F. Prepare your baking sheets with silpat or parchment paper. Measure teaspoon-sized balls of dough and roll between your palms to create 1-inch balls. Roll in sugar to coat. Place the balls 2 inches apart (they spread a lot) and sprinkle with more sugar.

Bake for 9-10 minutes until the centers of the cookies are barely dry; do not overbake. Let cool on sheets for 5 minutes before transferring to a wire rack to cool completely.