



Crinkle Top Cookies

These ginger cookies have a winning holiday taste and chewy texture

- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground ginger
- 1 teaspoon ground cloves
- 3/4 cup shortening
- 1 cup granulated sugar
- 1 large egg
- 1/4 cup molasses
- 1 cup raisins (optional)
- 1/2 cup granulated sugar (in a shallow bowl for finishing)

Before Starting: Preheat oven to 350 degrees F. Place silicone baking mats on insulated cookie sheets or use ungreased cookie sheets.

Combine Dry Ingredients: In a medium sized bowl, stir flour, baking soda, salt, and spices to combine. Set aside.

Cream Ingredients: In a mixing bowl, cream shortening and sugar. Add egg; continue beating until smooth.

Form Cookie Dough: Using a lower mixing speed, add half of reserved dry ingredients; mix in molasses. Scrape down bowl and beater. Mix in remaining dry ingredients to form dough. Stir in raisins if desired.

Shape Cookies: Use a small scoop, shape into walnut size balls; roll in granulated sugar to generously coat. Place balls of dough on prepared cookie sheets, leave about 3 inches all around each, to allow for spreading.

Bake the Cookies Chewy: Bake cookies in 350-degree F oven for about 8 to 10 minutes and golden brown. Be careful not to bake them too long or they will not be chewy but will be very crispy. After 10 minutes, remove to cooling rack to cool completely.
About 3-1/2 dozen

To Store Cooled Cookies: Place cookies between sheets of parchment or wax paper in a tin or plastic container with a tight fitting cover.

Heart Warming Story about the Recipe:

Crinkle Tops: In 2002, Elisa Leverton of Portland, Oregon won the prize in Good Morning America Christmas Cookie Contest with a recipe called Crinkle Tops, a close cousin of the New England cookbook recipe. She said that she had been making these chewy cookies for her husband for more than 20 years, since they were dating. Now her two kids just love them too.

About the Recipe: This is a sweet, chewy molasses cookie recipe from Elisa Leverton, who was the winner of the Good Morning America Christmas Cookie Contest in 2002. Ginger cookies have been a favorite in the United States for more than 200 years. It's a winning flavor!

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