



Creative Juices
Consulting

Ginger Crinkle Cookies

Makes: 34 cookies

Active Time: 10 minutes

INGREDIENTS

- **2/3 cup canola oil**
- **1 1/2 cups turbinado sugar, divided**
- **1 large egg**
- **4 tablespoons molasses**
- **2 cups sifted whole-wheat pastry flour**
- **2 teaspoons baking soda**
- **1 1/4 teaspoons ground cinnamon**
- **1 1/4 teaspoons ground ginger**
- **1/4 teaspoon sea salt**

Directions:

- 1. Preheat oven to 350°F.**
- 2. Mix oil and 1 cup sugar in a large bowl until combined. Beat in egg until combined. Stir in molasses until evenly incorporated. Sift flour, baking soda, cinnamon, ginger and salt over the wet ingredients and stir until just combined.**
- 3. Put the remaining 1/2 cup sugar in a small bowl. Roll the dough into 1-inch balls and roll each ball in the sugar before placing 2 inches apart on an ungreased baking sheet. Do not flatten.**
- 4. Bake the cookies until set, but still soft when gently touched, 10 to 12 minutes. Transfer to a wire rack to cool.**

TIPS : May refrigerate dough to stiffen for rolled balls

- **Make Ahead Tip: Store in an airtight container at room temperature for up to 5 days. or freeze for up to 2 months.**