# Disnep Parks COOKING UP the MAGIC

### Recipes From Our Disney Kitchens



# 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.
- 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.
- Place on baking sheets at least 2 inches apart.
  Bake 10 to 12 minutes, until golden brown.

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version. | © Disney