

# Molasses Crinkles

Submitted by: Clarissa Sents

Mix together:

$\frac{3}{4}$  C. Shortening  
1 C. Brown Sugar  
1 Egg  
 $\frac{1}{4}$  C. Molasses

Then add:

$\frac{1}{2}$  tsp. Cloves  
1 tsp. Cinnamon  
2 tsp. Soda  
 $\frac{1}{4}$  tsp. Salt  
1 tsp. Ginger  
2  $\frac{1}{4}$  C. Flour

Roll in walnut-sized balls. Roll in sugar. Do not flatten. Bake at 375\* for 10-12 min.

Story: I was a big 4-Her growing up. The County Fair was always the highlight of the year when all the 4-H members and their families would scramble to get their exhibits fully primed for the judges. I was always a pretty easygoing kid, while my sister Amy was a real go-getter. When I was about 15 and my sister was 17, we were busy preparing for the County Fair. Amy was slaving away making at least a dozen loaves of bread, hoping that one would turn out perfectly for her to enter in the contest. Meanwhile, I was twiddling my thumbs thinking of something that I could take that wouldn't require endless amounts of kneading and baking. Aha! I thought to myself, "I made some Molasses Cookies a few weeks ago and put them in the freezer, I bet they're still ok." So I pulled out the four most attractive cookies and entered those. Meanwhile Amy was frazzled juggling so many kinds of bread and other entries. And then, a short time later, the results were in. Amy's entries did fairly well, but mine? My freezer cookies won best of show! For some reason, Amy was not skipping and dancing excitedly like I was.