

Molasses Crinkles

Ingredients

1 tablespoon instant coffee granules
3 tablespoons boiling water
4 tablespoons butter, melted
1 3/4 cups powdered sugar, sifted
1 teaspoon pure vanilla extract
3/4 cup shortening
1 cup brown sugar
1 beaten egg
1/4 cup molasses
2 1/4 cups flour
1/4 teaspoon salt
2 teaspoons baking soda
1 teaspoon cinnamon
1 teaspoon ground ginger
1/2 teaspoon ground cloves
1/4 cup granulated sugar

Directions

Mix together all ingredients except granulated sugar. Chill 4 hours or overnight. Preheat oven to 350F. Shape in balls the size of walnuts and dip one side in granulated sugar. Place sugared side up on ungreased cookie sheet 2 to 3 inches apart. Bake 15 minutes.