



THE J.M. SMUCKER CO.

# Spicy Raisin Crinkles

**Prep Time** **Cook Time** **Serves** **Difficulty**

20 mins 12 mins 36 N/A

## Ingredients

- 3/4 cup (175 mL) butter, softened
- 1 cup (250 mL) granulated sugar
- 1/3 cup (75 mL) molasses
- 1 egg
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 2 tsp (10 mL) baking soda
- 2 tsp (10 mL) cinnamon
- 1/2 tsp (2 mL) clove
- 1/2 tsp (2 mL) ginger
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) raisins
- granulated or coarse sugar

## Directions

### Step 1:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

### Step 2:

Cream butter and sugar in large mixer bowl using an electric mixer on medium speed until light and creamy in texture. Add molasses and egg. Beat until well blended.

### Step 3:

Combine flour, baking soda, spices and salt in a small bowl. Gradually add to creamed mixture. Mix well. Stir in raisins. Cover with plastic wrap and chill for 1 hour. Shape dough into 1" (2.5 cm) balls. Roll in sugar to coat well. Place on prepared baking sheets. Press with fork or bottom of glass dipped in sugar to flatten slightly.

### Step 4:

Bake in preheated oven for 10 to 12 minutes, or until set.

## Images

