**Chewy Molasses Crinkles**

*(yield 2 dozen)*

125 mL margarine

250 mL brown sugar

125 mL sugar

2 eggs

125 mL fancy molasses

30 mL vegetable oil

500 mL flour

5 mL baking soda

5 mL cinnamon

5 mL ginger

5 mL allspice

2 mL salt

60 mL sugar for rolling

1. In a large bowl, cream together margarine, brown sugar and 125 mL sugar.
2. Add one egg at a time. Beat well after each addition.
3. Add molasses and oil. Beat well.
4. In a medium bowl, combine flour, baking soda, cinnamon, ginger, allspice and salt.
5. Add dry ingredients to creamed mixtures gradually. Mix well. Cover with plastic wrap, label and refrigerate until firm about 30 minutes (or overnight).
6. Preheat oven to 325. Lightly grease cookie sheets. Place 60 mL sugar in a bowl.
7. Using a metal spoon, make 1 inch balls of dough. Rolls balls in sugar to coat. Place on pan about 2-3 inches apart. Slightly flatten.
8. Bake, rotating sheets halfway through, until cookies are flat and center are set, about 17 minutes.
9. Let cool completely on sheets on wire racks.