Chocolate Gingerbread Crinkles 
in a new light

Makes: 24 servings
Prep Time: 15 minutes
Cook Time: 15 minutes
Difficulty: Easy

Ingredients:

• 1 3/4 cups white whole wheat flour
• 1/4 cup unsweetened cocoa powder
• 1 teaspoon ground cinnamon
• 1 teaspoon ground ginger
• 3/4 teaspoon baking soda
• 1/4 teaspoon ground cloves
• 1/4 teaspoon salt
• 1/2 cup plus 3 tablespoons sugar
• 1/2 cup canola oil
• 1/4 cup dark molasses
• 1 egg
• 1/4 cup dark chocolate chips

Directions:

Preheat oven to 350°F. Line 2 large baking sheets with parchment paper.

Whisk together flour, cocoa powder, cinnamon, ginger, baking soda, cloves, and salt in a medium bowl. Whisk together 1/2 cup of sugar, oil, molasses, and egg in a large bowl. Add flour mixture and chocolate chips to the sugar mixture just until blended.

Sprinkle remaining 3 tablespoons of sugar on a small plate. Roll the dough into 1 1/2-inch balls, making a total of 24 balls. Roll the balls in the sugar and place on the baking sheets about 2 inches apart. Bake until cookies are cracked slightly and soft in the center, 12–15 minutes. Let cool 5 minutes, then transfer the cookies to wire racks to cool completely.

Nutritional Information: Per serving (1 cookie): 100 calories, 4 g fat (0.5 g saturated, 0 g trans), 10 mg cholesterol, 70 mg sodium, 15 g carbohydrate, 2 g fiber, 2 g protein.