

Crackle Spice Cookies (oil based)

3 cups (375 grams) flour

1/4 cup (30 grams) cornstarch

1 cup (213 grams) dark brown sugar

3/4 cup (150 grams) white sugar

1 teaspoon ground ginger

2 teaspoons ground cinnamon

1/2 teaspoon nutmeg

3/4 teaspoon salt

1 teaspoon baking soda

1 1/4 cups (295 ml) oil

3 eggs

Directions:

Preheat oven to 375 F/190 C.

Mix flour, cornstarch, sugars, ginger, cinnamon, nutmeg, salt and baking soda in a bowl or mixer till fully combined. Add eggs and oil and mix well. The dough will be very thick. Scoop up tablespoons into balls and place 2 inches apart on parchment lined baking sheet. About 10 balls should fit on your baking sheet. Don't crowd them since they spread. Bake for 13-15 minutes or till browned. Keep an eye on them so they don't get too browned. The top gets a sort of crackly look. Cool on wire racks.