Dairy Free Molasses Cookies

2/3 cup canola oil

1/2 cup sugar

1/2 cup brown sugar

1 egg

1/4 cup molasses

1 1/2 teaspoons vanilla

2 1/4 cups flour

2 teaspoons baking soda

1 teaspoon cinnamon

1 1/4 teaspoons ginger

1/2 teaspoon cloves

1/4 teaspoon ground nutmeg

1/3 cup sugar

Combine oil and sugars in bowl of standing mixer. Beat until smooth.

Beat in egg, molasses and vanilla.

Combine dry ingredients.

Add dry ingredients to mixture and beat until just combined.

Scoop dough into 2 inch balls. Roll in 1/3 cup sugar.

Place on silpat lined baking sheets.

Bake 12 minutes at 350. Transfer cookies to wire racks to cool.