

Molasses Cookies

Ingredients:

- 1 ½ cups white sugar
- 1 cup unsalted butter, at room temperature
- 1 cup molasses
- 2 each eggs, at room temperature
- 4 cups unbleached all-purpose flour
- 1 tablespoon baking soda
- 1 teaspoon cinnamon
- ½ teaspoon ground cloves
- ½ teaspoon nutmeg
- ½ teaspoon ginger



Procedure:

1. Using the paddle attachment of your fabulous stand mixer, cream butter and sugar until light and fluffy.
2. Add molasses and eggs and stir to mix thoroughly.
3. Sift together all dry ingredients and add to the molasses mixture.
4. Stir until thoroughly combined.
5. Dough should be soft and smooth.
6. Chill at least thirty minutes.
7. Form dough into balls approximately 1" - 1 ½" in diameter.
8. Roll balls in white sugar or turbinado or demera sugar.
9. Bake on nonstick baking sheet at 350° F. until edges are firm.

