

2 min read

Molasses Cookies

These soft and chewy molasses cookies are extremely flavorful and perfect for the holidays. This recipe is super easy to make so let's talk about the ingredients first :

- **Butter** : I personally love browning the butter as it gives an extra depth of flavor but it's fine if you don't brown the butter before using it for the cookies.
- **Sugars** : You need both caster sugar and brown sugar for these cookies to turn out perfect. Both sugars play an important role in not only the flavor but also the texture of the cookie. I would also not recommend reducing the amount of sugar as it would change the texture.
- **Spices** : You can add any spice of your choice. I personally love adding cinnamon, ginger, cardamom and a bit of nutmeg. You can even add in some vanilla extract if you like.





Servings : 14-16

Ingredients :

- Butter - 200g
- Caster sugar - 80g
- Brown sugar - 120g
- Eggs - 80g
- Molasses - 60g
- Flour - 320g
- Ground cinnamon - 2 tsp
- Ground ginger - 1 tsp
- Ground cardamom - 1/4 tsp (optional)
- Freshly grated nutmeg - 1/8 tsp (optional)
- Baking soda - 1/2 tsp
- Salt - 1/2 tsp
- Caster sugar - 100g (for rolling)
- Ground cinnamon - 1 tsp (for rolling)

Instructions :

1. Start by browning the butter in a saucepan over a medium-high heat. Keep stirring continuously. Once your butter is slightly brown in color and smells nutty take it off the heat, pour it into a large bowl and allow it to cool slightly. If you want to skip the browning step then simply melt the butter.
 2. Add in your sugars and whisk until well combined.
 3. Add in the eggs and whisk until well combined.
 4. Add in the molasses and whisk again.
 5. In a separate bowl sift together the flour, cinnamon, ginger, cardamom, nutmeg, baking soda and salt. Give it a mix.
 6. Add the dry ingredients to the wet and fold using a spatula until just combined. Do not overmix.
 7. Scoop out the cookie dough into 14-16 cookies using an ice cream scoop.
 8. Refrigerate the scooped cookie dough for at least an hour or overnight.
 9. Preheat the oven to 180°C/350°F. Line a large baking sheet with parchment paper or a silicone mat.
 10. Mix the extra 100g of sugar and 1 tsp of cinnamon in a small bowl.
11. Once the cookie dough is chilled, roll it into balls and roll the balls in the cinnamon sugar to coat.
 12. Place 8 cookies on the sheet and keep some space in between each cookie because they will spread while baking.

13. Bake for 14-15 minutes until they are golden brown on the edges. They are going to be very soft after baking but they will harden as they cool so don't overbake them.
14. Take the cookies out of the oven and let them cool for about 5 mins on the baking sheet.
15. Now place the cookies onto a cooling rack and let them cool completely before enjoying.
16. Store the cookies in an air tight container at room temperature.