

Ok, this is one of those recipes that started out somewhere else, and over time, has been changed enough to be considered mine now. Just in case you're wondering, this is also one of those recipes that converts people into molasses cookie fans. Even the ones who say they don't like molasses cookies. Just sayin.

Makes 22 cookies. Yeah, don't ask. That's how many it makes. So, I almost always double this recipe.

For the best flavor, make sure that your spices are fresh. Light or mild molasses gives the cookies a milder flavor; for a stronger flavor, use dark or blackstrap molasses (this is what I use). Either way, measure the molasses in a liquid measuring cup. You can use the five spices to tune this recipe to your personal taste. I tend to make the first four "heaping" sized, but keep the black pepper right around $\frac{1}{4}$ teaspoon.

Ingredients

- $2\frac{1}{4}$ cups ($11\frac{1}{4}$ ounces) all purpose flour
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 2 teaspoons ground ginger
- $\frac{1}{2}$ to $\frac{3}{4}$ teaspoon ground cloves
- $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon ground allspice
- $\frac{1}{4}$ teaspoon black pepper
- $\frac{1}{4}$ teaspoon salt
- 12 tablespoons ($1\frac{1}{2}$ sticks) unsalted butter softened but still cool
- $\frac{1}{3}$ cup packed ($2\frac{1}{3}$ ounces) dark brown sugar
- $\frac{1}{3}$ cup ($2\frac{1}{3}$ ounces) granulated sugar
- $\frac{1}{2}$ cup raw sugar (for rolling)
- 1 large egg yolk
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup light or dark molasses (see the note above)

Directions

1. Adjust an oven rack to the middle position and heat the oven to 375 degrees. Line a large baking sheet with parchment paper.
2. Whisk the flour, baking soda, spices, and salt in a medium bowl and set aside.
3. Cut the butter into tablespoon-sized pieces and beat on medium with the sugars until light and fluffy (about three minutes).
4. Reduce speed to medium-low and add the egg yolk and vanilla; increase the speed to medium and beat until incorporated (about 30 seconds). Be sure to scrape the sides of the bowl at least once. Reduce speed to medium-low and add the molasses; beat until fully incorporated (about 30 seconds). Scrape the bottom and sides of the bowl at least once to avoid globs of butter. Reduce speed to lowest setting and add the flour mixture and beat until just incorporated. Once more with the scraping. This will take about 30 to 45 seconds.
5. Use a #30 cookie dough scoop to form balls and roll them in the raw sugar. Place 2 inches apart on the parchment-lined baking sheets and bake for 10 minutes. The cookies will still look slightly undercooked. That's Ok. Don't try to bake two sheets at the same time unless you really trust your oven.
6. Cool the cookies for 5 minutes on the baking sheet then move to a wire rack. Avoid the rush of people.