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Chewy Molasses-Spice Cookies

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<http://www.marthastewart.com/341117/chewy-molasses-spice-cookies>

Prep Time	Total Time	Yield
25 minutes	1 hour 30 minutes	Makes 36

Ingredients

2 cups all-purpose flour (spooned and leveled)
1 1/2 teaspoons baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1 1/2 cups sugar
3/4 cup (1 1/2 sticks) unsalted butter, softened
1 large egg
1/4 cup molasses

Directions

1. Preheat oven to 350 degrees. In a medium bowl, whisk together flour, baking soda, cinnamon, nutmeg, and salt. In a shallow bowl, place 1/2 cup sugar; set aside.
2. With an electric mixer, beat butter and remaining cup of sugar until combined. Beat in egg and then molasses until combined. Reduce speed to low; gradually mix in dry ingredients, just until a dough forms.
3. Pinch off and roll dough into balls, each equal to 1 tablespoon. Roll balls in reserved sugar to coat.
4. Arrange balls on baking sheets, about 3 inches apart. Bake, one sheet at a time, until edges of cookies are just firm, 10 to 15 minutes (cookies can be baked two sheets at a time, but they will not crackle uniformly). Cool 1 minute on baking sheets; transfer to racks to cool completely.

Cook's Note

Store in an airtight container up to 4 days.



PHOTOGRAPHY:

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