

FOOD52

Ginger Spiced Molasses Sugar Cookies

By TasteFood

These cookies are spicy, sweet and rich with molasses. Take care not to overbake the cookie and you will have a chewy center that will melt in your mouth. For added spice and bite, add diced candied ginger to the batter.

Serves 24

- 2 1/4 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon allspice
- 1/2 teaspoon salt
- 1/4 teaspoon ground cloves
- 3/4 cups unsalted butter, room temperature
- 3/4 cups packed dark brown sugar
- 1 large egg
- 1/2 cup unsulfured molasses
- 1/3 cup finely diced candied ginger (optional)
- granulated sugar for rolling

1. Combine flour, baking soda, cinnamon, ground ginger, allspice, salt and cloves in a bowl and mix well.
2. Beat butter and sugar together in bowl of electric mixer until light and fluffy, 3 minutes.
3. Add egg and molasses. Mix to combine well. Stir in dry ingredients. Stir in candied ginger if using. Refrigerate batter 1 hour.
4. Preheat oven to 375 F. Roll dough into 1 1/2" balls. Roll balls in granulated sugar. Arrange on baking sheets lined with parchment paper and gently flatten. Bake in oven until set and crinkled on top, about 12 minutes. Remove and cool.