

martha stewart

Chewy Molasses-Spice Cookies



The holidays wouldn't be complete without a jar of these spice cookies.

Prep: 25 mins

Total: 1 hr 30 mins

Yield: 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

Step 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.

Step 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.

Step 3

Pinch off and roll dough into balls, each equal to 1 tablespoon. Roll balls in reserved sugar to coat.

Step 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.

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