

ATK Molasses Spice Cookies

David Johnson

Typed June 10, 2020

Based on an America's Test Kitchen recipe.

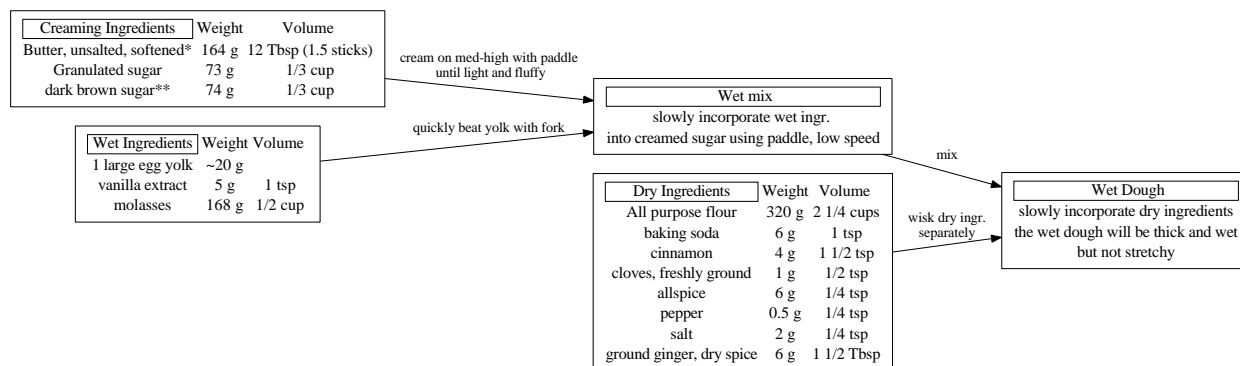
Yield: approximately 36 cookies.

The Creaming mixing method:

See Alton Brown's book ("I'm Just Here for More Food: Food x Mixing + Heat = Baking", Stewart, Tabori and Chang Books 2004, ISBN-10: 9781584793410), for a full explanation of the creaming method. To summarize, the creaming method is where the fat (butter) is softened to near room temperature, the sugar is worked into the fat at a relatively high speed using the paddle on a stand mixer to incorporate some air and distribute the sugar. Then the liquid ingredients are added at a slower speed to maintain the consistency of the mixture. The dry ingredients are whisked together separately, then they are added in small amounts to the liquid mixture at a low speed. The resulting batter should retain some air from the creaming stage, and gluten formation is limited by delaying the contact between flour and liquid ingredients until the end of this mixing method. After baking, the final product of a creaming method recipe should have a fine crumb, uniform texture, and soft tooth.

More specifically for these cookies, the final product should be chewy and thick, with large jagged cracks in the top due to steam escaping the cookies during baking. Do not overbake! The cookies will look underdone when coming out of the oven; this is intentional. The baking is completed while resting.

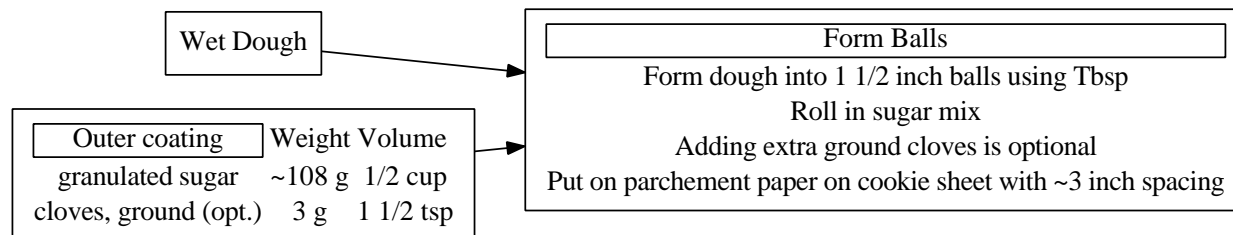
Make the dough



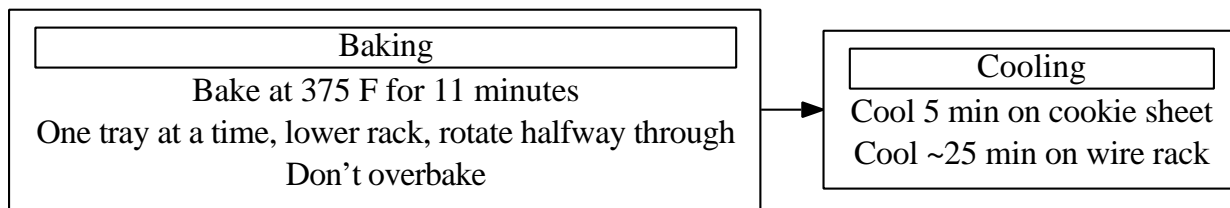
No resting time is necessary due to lower gluten content and the use of chemical leavening.

Form the cookies

Roll the cookies as indicated.



Baking:



Notes:

*Softening butter

Softening butter takes about 6-8 hours at room temperature. A much faster option that works well for the creaming method is to use indirect heating via steam. Boil about 1 cup of water in a bowl in the microwave for about 4 minutes to fill the microwave with steam. Cut the butter into approximately 1 inch (1 Tbsp) pieces using the marks on the butter stick wrapper and place into a separate bowl. Move the water bowl aside in the microwave, add the butter bowl, close the door and wait about 5-8 minutes. The butter will soften but not melt. Test it by pinching the pieces with your fingers: if you can easily make a finger-sized indentation in the butter, it has softened adequately for the creaming mixing method. Immediately proceed with making the dough in the main recipe.

**Dark brown sugar substitution

Dark brown sugar and light brown sugar are just granulated sugar with molasses added to them. (Molasses is just sugar that's been roasted, so it's really just more caramelized sugar being added to unroasted sugar.) In a baking recipe like this one where molasses is already being used, it can be more convenient to avoid buying an extra ingredient at the store. Replace the 74 g dark brown sugar with 68 g (5 Tbsp) granulated sugar and 23 g (1 Tbsp) molasses. (The weights don't add up to the original total due to the added water weight in molasses. This water would be removed during the roasting process for dark brown sugar, but it's not a big enough deviation in liquid to flour ratios to require other adjustments in the recipe.)