

MOLASSES COOKIES

Prepared by: Brad Patton, April 2018

Source: Foodnetwork.com

2 ½ cups all-purpose flour
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground ginger
½ teaspoon ground cloves
Pinch kosher salt
1 ½ sticks unsalted butter, at room temperature
1 cup brown sugar
1 large egg
¾ cup molasses
Turbinado sugar, for coating

Preheat the oven to 350 degrees F. In medium bowl, combine the flour, baking soda, cinnamon, ginger, cloves and salt and set aside.

In the bowl of a standing mixer fitted with the paddle attachment, cream together the butter and brown sugar until light and fluffy. Beat in the egg and then the molasses. In thirds, gently mix in the flour mixture until just combined.

Using an ice cream scoop, scoop out the cookie dough into 1-inch balls onto a sheet tray covered with turbinado sugar. Gently toss the cookies in the sugar, covering them completely. Place the sugar-coated dough balls on another sheet tray and gently squish a little.

Bake for 9 to 10 minutes. Remove the cookies to a rack to cool. Store in an airtight container for up to 2 weeks.

Brad's Notes: "They were great for molasses cookies but molasses takes a special palate. I'm not sure if I'd make them again."

