



SOFT GINGER-MOLASSES COOKIES

Spicy-sweet, rich, soft, and chewy—everything you could want is in this classic holiday cookie! Adapted from King Arthur Flour.

INGREDIENTS

- 3 ½ cups (420 g) all-purpose flour
- 2 ¼ tsp (13 ml) baking soda
- 1 tsp (6 ml) salt
- 1 ¼ tsp (7 ml) ground cinnamon
- 1 ¼ tsp (7 ml) ground cloves
- 1 tsp (6 ml) ground ginger
- 1 cup (230 g) unsalted butter, softened
- 1 cup (200 g) granulated sugar
- ½ cup (120 ml) molasses
- 2 eggs, room temperature
- sparkling white (coarse) sugar or granulated sugar, for coating

High-altitude: Add 2 Tbsp flour. Reduce baking soda to 1 tsp. Reduce granulated sugar by 1 Tbsp.

DIRECTIONS

In a medium mixing bowl, combine flour, baking soda, spices, and salt. Set aside.

Using a handheld or stand mixer, cream the butter and sugar on medium speed until light and fluffy. Beat in molasses. Beat in eggs, scraping down the sides of the bowl as necessary.

With the mixer speed on low, gradually add flour mixture. Cover and chill dough for at least 30 minutes and up to 3 days.

Preheat oven to 350° F (177° C). *High-altitude:* Increase temperature by 15–25° F (8–14° C) and reduce baking time as necessary.

Using a medium cookie scoop, roll dough into balls. Roll the balls in sugar and then place onto a cookie sheet lined with parchment paper. Bake for approximately 9 to 11 minutes, or until the top and edges have begun to set. Leave on the sheets for a few minutes, then remove to cooling racks to cool completely.

Makes approximately 3 dozen cookies.

