

Molasses Cookies

Quilt and Café

Ingredients

3/4 cup unsalted butter, softened

1 cup firmly packed light brown sugar

1/4 cup molasses

1 egg

2 1/4 cup all purpose flour

2 tsp. baking soda

1 tsp. ground cinnamon

1 tsp. ground ginger

1/2 tsp. ground cloves

1/4 tsp. salt

granulated sugar

Method

Heat your oven to 350 degrees. Combine the butter, brown sugar and molasses in a bowl and beat until fluffy. Add the egg and mix well until combined. Add all remaining ingredients except the granulated sugar. Mix well. Scoop the cookies using a small-medium sized ice cream scoop and roll into a ball. Roll the cookie ball into the granulated sugar. Bake for 10-11 minutes or until set. They should be soft coming out of the oven. Enjoy!