

Chewy Ginger Molasses Cookies

Serves: 42 - 46 cookies



Ingredients

1 ½ C butter, softened to room temperature (not melted!*)
2 C granulated sugar
½ C molasses
2 eggs
4 C all-purpose flour
4 tsp. baking soda
2 tsp. ground cinnamon
2 tsp. ground ginger
1 tsp. ground cloves
1 tsp. salt

Directions

Preheat oven to 375 degrees.

In a medium bowl, whisk together flour, soda, cinnamon, cloves, ginger and salt. Set aside.

In the bowl of an electric stand mixer, beat together butter and sugar on medium speed for 2 minutes until light and fluffy, scraping down the bowl if need be. Mix in the eggs (one at a time) and molasses, and beat on medium-low speed until each is combined. Gradually add in the dry ingredient mixture and beat until combined.

Place a sheet of plastic wrap directly on top of the dough (so that it's touching the entire surface and preventing air from getting in) to completely cover it. Then refrigerate dough for 30-60 minutes, until it is completely chilled.

Roll the dough into small balls, about 1-inch in diameter. Fill a small bowl with sugar, and roll each ball in the sugar until it is completely coated. Place on cookie sheet at least 1 inch apart, then bake for about 8-10 minutes, until the cookies begin to slightly crack on top. (They will probably crack more while cooling.) Remove from the oven and let cool for a minute or two. Then transfer the cookies to wire racks to cool completely. Serve immediately or store in a sealed container for up to 1 week.

Source: <https://www.gimmesomeoven.com/chewy-ginger-molasses-cookies/>

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