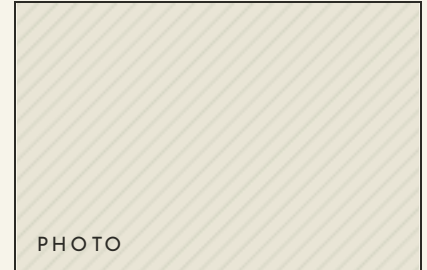


Teresa's Ginger Molasses Cookies

Teresa's recipe

FROM THE KITCHEN OF *Benjamin & Teresa*



YIELD 33 cookies	ACTIVE 15 min	TOTAL 23 min	CATEGORY Desserts · American · Winter
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DOUGH

12 Tbsp unsalted butter

1 cup granulated sugar

½ tsp salt

1 tsp baking soda

1 large egg

⅓ cup molasses

2¼ cups all-purpose flour

GINGER & SPICE

¾ cup crystallized ginger, diced

1½ tsp fresh ginger, grated

1½ tsp ground ginger

1 tsp ground cinnamon

1 tsp ground allspice

1 tsp ground nutmeg

1 tsp ground cloves

¼ tsp ground black pepper

COATING

granulated sugar, for rolling

DIRECTIONS

- 1 Preheat the oven to 350°F.
- 2 Beat together the butter, sugar, salt and baking soda.
- 3 Beat in the egg, then the molasses.
- 4 Add the remaining ingredients and mix until just combined.
- 5 Put some granulated sugar in a shallow dish and line a baking sheet with parchment.
- 6 Scoop the dough into 1 to 1½ inch balls, roll each in sugar and set them on the sheet 2 inches apart.
- 7 Bake 8 to 14 minutes, until the edges start turning a darker golden brown.
- 8 Remove from the oven and cool on racks.

NOTES

Feel free to experiment with the amount of spices. I use this amount when baking for others and more when baking for myself. To make ahead, make the dough as written, form the balls, squish each between your hands into a puck, and don't coat them in sugar. Freeze the pucks on a tray, then move them to a bag once solid. When ready to bake, take them straight from the freezer, roll in sugar, and add 2 to 3 minutes to the bake time.



THIS RECIPE
ONLINE
[meltedpot.co/
recipes/ginger-
molasses-cookies](https://meltedpot.co/recipes/ginger-molasses-cookies)