



janiscakes.com
a nut-free cooking blog

Spiced Molasses Sugar Cookies

Yield: 3 dozen cookies

Time: 40 minutes active; 2+ hours total (including chilling)

$\frac{3}{4}$ cup butter, softened to room temperature
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup dark brown sugar, packed
 $\frac{1}{4}$ cup dark molasses
1 egg
 $1\frac{1}{2}$ tsp. minced fresh ginger (could use dried if necessary)
 $2\frac{1}{4}$ cups flour
1 tsp. cinnamon
 $\frac{3}{4}$ tsp. baking soda
 $\frac{1}{2}$ tsp. ground cloves
 $\frac{1}{4}$ to $\frac{1}{2}$ tsp. ground cayenne pepper (depending on how spicy you like them!)
 $\frac{3}{4}$ cup Sugar in the Raw (or white sugar)



1. Cream together the butter and both sugars. Stir in the molasses, egg, and fresh ginger.
2. In a medium mixing bowl, combine the flour, cinnamon, baking soda, cloves, and cayenne. Add to the butter/sugar mixture and stir until combined.
3. Cover and refrigerate the dough for about an hour and a half, until it's chilled and easier to handle. (Note: I often make the dough the day before baking and I chill it overnight.)
4. Pour the raw sugar into a shallow bowl. Form the dough into balls of $\frac{1}{2}$ -inch diameter. Roll in the raw sugar to fully coat the surface. (Note: At this point, you can freeze the raw dough balls in a single layer until frozen solid, about 6 hours. Keep frozen for up to one month. When you're ready to bake them, simply take them out of the freezer and allow to thaw at room temperature for about 20-30 minutes prior to baking. This can be a HUGE time saver, especially around the holidays!)
5. Bake at 350°F on lightly greased cookie sheets for 8-10 minutes, until fully cooked through.