

Molasses Cookies

Adapted (spice measurements) from *Lee Bailey's Country Desserts Cookbook*

Ingredients

4 cups all-purpose flour
1 teaspoon of sea salt
3 teaspoons baking soda
2 teaspoons of ground allspice
2 teaspoons ground cinnamon
2 teaspoons black pepper
1 1/2 cups granulated sugar
1 1/2 cups of unsalted butter, softened
2 teaspoons pure vanilla
2 eggs (lightly mixed)
1/2 cup of molasses, unsulphured (I like Grandma's Molasses)
Granulated sugar, for rolling the cookies (optional).

Preparation:

1. Heat oven to 350 degrees and prepare cookie sheets with parchment paper
2. Mix the flour, soda, salt, allspice, cinnamon, and black pepper together, sifting with a whisk. Set aside.
3. With a hand mixer, or stand mixer, cream the butter and sugar together until mixed well, then add in the eggs, vanilla, and molasses. Mix until well blended—remember not to over mix.
4. Add the dry ingredients to the creamed mixture a little at a time (say around 1/2 cup) until well blended.
5. Taking a medium-sized ice cream scoop and then roll into a ball and dip in a small bowl of granulated sugar. The extra sugar step is optional, but yummy.
6. Bake for 12–15 minutes. For me, 13 minutes is perfect!
7. Allow to cool for 2-3 minutes before giving into temptation and sampling.

Tip:

These cookies freeze well, and defrost best at room temperature.