



# Maple Molasses Cookies

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 3/4 cup butter, melted - 1/2 cup white sugar - 1/2 cup dark brown sugar - 1 egg - 1/8 cup molasses - 1/8 cup maple syrup - 2 cups all-purpose flour - 1 teaspoon baking soda - 1/2 teaspoon salt - 2 teaspoon ground cinnamon - 1 teaspoon ground cloves - 1 teaspoon ground ginger - 1 teaspoon ground nutmeg - 1/2 cup maple sugar for rolling

## Instructions

1. In a medium bowl, mix together the melted butter, sugars, and egg until smooth. Stir in the molasses and maple syrup. Combine the flour, baking soda, salt, cinnamon, cloves, ginger and nutmeg; blend into the molasses mixture. Cover, and chill dough for 1 hour. (However, I have gone straight to balling the dough) 2. Preheat oven to 375 degrees F (190 degrees C). Roll dough into walnut sized balls, and coat them in the maple sugar. Place cookies 2 inches apart onto ungreased baking sheets. 3. Bake for 7 to 8 minutes in the preheated oven, until tops are cracked. Cool on wire racks. It'll depend on your oven for cooking times, so you'll want to do a test first. You want chewy when cool!