Chewy Molasses Spice Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 24

Ingredients:
2 cups all purpose flour
1 ½ tsp baking soda
1 tsp cinnamon
½ tsp ground nutmeg
¼ tsp ginger
¼ tsp ground clove
½ tsp salt
1 cup sugar
1 ½ stick butter, unsalted and softened
1 large egg
½ cup molasses
½ cup sugar for rolling

Instructions

Preheat oven to 350. In a bowl, whisk flour, baking soda, cinnamon, nutmeg, clove, ginger and salt. Place ½ cup sugar on plate for rolling.

With a mixer, beat butter and cup of sugar until combined and then, add egg and molasses until combined. Reduce speed to low and then, add dry ingredients until dough forms. Roll into dough balls and roll in sugar. Arrange balls on baking sheet about 3 inches apart and flatten slightly. Bake until golden brown 10-15 minutes. Cool for a few minutes and place on wire racks. Store in an airtight container for up to 4 days. Enjoy the smell in your place- it could bring back childhood memories and/or

remind you of holidays.