

Gingerbread Molasses Chocolate Chip Bars

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INGREDIENTS:

- 1/2 cup unsalted butter (1 stick), melted
- 1 large egg
- 1 cup light brown sugar, packed
- 1/2 cup unsulphured light or medium molasses (not blackstrap)
- 1 tablespoon vanilla extract
- 3 teaspoons ground ginger
- 2 teaspoons cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground nutmeg
- Pinch of salt
- 1 1/4 cups all-purpose flour
- 1 1/2 cups semi-sweet chocolate chips, divided



DIRECTIONS:

- Preheat oven to 350°F. Line an 8-by-8-inch baking pan with aluminum foil, spray with cooking spray; set aside.
- In a large, microwave-safe bowl melt the butter, about 1 minute on high power.
- Let the butter cool for a minute before adding the egg so it doesn't become scrambled. Add the egg, brown sugar, molasses, vanilla, ginger, cinnamon, cloves, nutmeg, and salt. Whisk until smooth.
- Add the flour and stir until just combined, don't overmix.
- Stir in 1 1/4 cups chocolate chips.

- Turn batter out into prepared pan, smoothing the top lightly with a spatula.
- Evenly sprinkle remaining 1/4 cup chocolate chips over the top, pressing them down very lightly with a spatula.
- Bake for about 35 minutes, or until done. Start checking at 30 minutes; it may take longer. A toothpick inserted in the center should come out clean, or with a few moist crumbs. It may be hard to find a clean patch to test because of all the chocolate, so give it your best guess.
- Allow bars to cool in pan for at least 30 to 60 minutes before slicing and serving. They are even better after resting overnight so the flavors marry and the chocolate fully sets.
- Bars will keep airtight at room temperature for up to 1 week, or in the freezer for up to 6 months.