

Molasses Spice Cookies

Posted on EntertainThePossibilities.com

Recipe source: [Once A Month Meals](#)

Yield: Approx. 3 dozen cookies



INGREDIENTS:

- ¾ cup Butter, softened
- 1 cup Sugar (this is the first portion of sugar out of 2 total for this recipe)
- 1 Egg
- ¼ cup Molasses
- 2 cups All-Purpose Flour
- 2 teaspoons Baking Soda
- ½ teaspoon Salt
- 1 teaspoon Cinnamon
- ½ teaspoon Ground Ginger
- ½ teaspoon Ground Cloves
- ¼ cup Sugar (2nd portion of sugar out of 2 total)

DIRECTIONS:

- Using a stand mixer (or hand mixer in a large bowl) cream butter and 1 cup of sugar.
- Add egg and beat well. Scrape down the sides of the bowl.
- Add molasses, mix well. Scrape down the sides.
- Combine flour, baking soda, salt and spices in another bowl. Add to creamed mixture and mix well.
- Chill dough for at least 6 hours.

- Shape the dough into 1-inch balls.
- Place ¼ cup of sugar in a medium bowl. Roll the dough balls in sugar so they're thoroughly covered. Place two inches apart on ungreased baking sheets.
- Bake at 375 degrees for 8-10 minutes or until edges begin to brown.
- Allow cookies to cool for two minutes in the pan before removing to a wire rack to cool completely.