

Molasses Cookies

Ingredients

2 c Flour
1 t Baking Soda
1/4 t Salt
1 t Ground Cinnamon
1/2 t Ground Cloves
1 t Ground Ginger
1/2 c Unsalted Butter (room temperature)
1 c Dark Brown Sugar
2 T Vegetable Oil
1/3 c Molasses
1 Egg
1/2 t Vanilla Extract
1/4 c Sugar

Instructions

1. In a large bowl whisk together the flour, baking soda, salt, and spices
2. With a hand mixer, beat the butter and brown sugar until light and fluffy (about 2 - 3 minutes). Add the oil, molasses, egg, and vanilla extract and beat until incorporated. Beat in the flour mixture until well incorporated. Cover and chill the batter until firm (about 2 hours or overnight).
3. Preheat the oven to 375 degrees F. Line two baking sheets with parchment paper.
4. Place sugar in a medium sized bowl. When the dough has chilled sufficiently, roll into 1 inch balls. Then roll the balls of dough into the sugar, coating them thoroughly. Place on the baking sheet, spacing about 2 inches apart and,

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with the bottom of a glass, flatten the cookies slightly. Bake for about 9-10 minutes, or until the tops of the cookies have crinkles yet are barely dry. (They will look a little underdone.)

Remove from oven and cool on a wire rack. Store in an airtight container for up to a week.