

Hermit Cookies

Ingredients

- 1 c Flour (plus 1 tablespoon, 262 grams)
- 2 t Baking Soda
- 1/4 t Salt
- 2 t Cinnamon
- 2 t Ground Ginger
- 1 1/2 t Ground Cloves
- 9 T Unsalted Butter (room temperature)
- 1 c Dark Brown Sugar (212 grams)
- 1 Egg (room temperature)
- 1/4 c Molasses
- 3/4 c Raisins
- 2 T Turbinado Sugar

Instructions

1. In a medium bowl add flour, baking soda, salt, cinnamon, ginger, and cloves. Whisk until combined and lump free.
2. In the bowl of a standing mixer with paddle attachment add butter and brown sugar. Turn the mixer to low and let it go until the mixture is light and fluffy, scraping down the bowl at least twice.
3. Add egg, then mix on low then add the molasses, again mixing on low until well combined.
4. Turn the machine on low and add the dry ingredients in three parts until all the flour is incorporated. Take the bowl off the machine and mix raisins in with a spatula.
5. Divide the dough into 2 balls. With hands sprayed with cooking spray, shape each piece into

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a log about 1 1/2" in diameter, about 12" long on a cookie sheet lined with parchment at least 3" between them.

6. Cover with plastic wrap and chill for at least 2 hours, or up to a week. Unbaked logs may be frozen, double-wrapped, to prevent loss of moisture.

7. Heat oven to 375°F and sprinkle the tops of the logs with turbinado sugar. Bake 17-18 minutes, until the bars are puffy but still soft in the center. Slide parchment with the bars right onto a cooling rack, then let cool completely.

8. When cool, cut the dough strips crosswise into bars, and store the cookies in an airtight tin.