



# Giant Molasses Cookies

Makes: 18 cookies

Prep Time: 25 minutes Bake Time: 30 minutes

Total Time: 55 minutes

## Ingredients

- 3/4 cup unsalted butter, room temperature
- 1/2 cup granulated sugar
- 1/2 cup dark brown sugar, packed
- 1 egg, room temperature
- 1/4 cup unsulphered molasses
- 2 cups all-purpose flour, sifted
- 2 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp ground cloves
- 1/2 tsp ground ginger
- 1/2 tsp kosher salt
- 1/4 tsp nutmeg

### Cinnamon Sugar:

- 1/2 cup granulated sugar
- 2 tsp cinnamon

## Instructions

Preheat oven to 375°F. Set aside two parchment-lined sheet pans. Make cinnamon sugar by combining sugar and cinnamon in a bowl and set aside.

In bowl of stand mixer, combine butter and sugars and beat until slightly fluffy, 2 to 3 minutes. Mix in molasses and egg until combined.

In a small bowl, combine flour, baking soda, cinnamon, cloves, ginger, salt and nutmeg. Stir into butter mixture.

Cover and refrigerate dough for 10 minutes.

Scoop dough using a 3-tablespoon scoop and loosely roll into a ball. Roll each cookie in cinnamon sugar. Place on prepared cookie sheets spacing 2 inches apart. You will get 6 cookies on a sheet. Bake until cookies are barely set (surface may crack), about 10 minutes. Remove sheet pan from oven, smack it on the counter top and then set sheet pan on a wire rack. Cool for 10 minutes and then remove from pan using a spatula and continue cooling on a wire rack.

Repeat with remaining dough. store cooled cookies in an airtight container.