

Ginger Molasses Cookies

2¼ C Flour (APF)
 2 t Ginger
 1 t Cloves, Cinnamon
 1 t Baking Soda
 ½ t Salt
 1¼ C Butter | Unsalted
 1 C Sugar (Granulated)
 ⅓ C Sugar (Brown)
 1 Lg Egg
 ⅓ C Molasses
 1 t Vanilla Extract



4 dozen

Food Network (Adapted)

Rev 2023

1. Preheat oven **350 F**.
2. Line cookies sheets with Parchment Paper.
3. Whisk: Flour, Ginger, Cloves, Cinn, Baking Soda, Salt.
4. Mixer: Butter (Softened), Sugar, Brown Sugar.
Add: Egg, Molasses, Vanilla Extract.
5. Add: Dry ingredients to Wet.
6. Roll into balls using **1 T scoop** (pre-sprayed w/cooking spray), and then into Cinnamon & Sugar mix. Place 4" apart.
7. Bake **10'** (burn easily). Cool 15' and onto cooling rack.

Option: After baking, Dust or Dot w/Powdered Sugar.

