

Marie Saba

from my kitchen to yours

Chewy Molasses Cookies

Makes 24 (3-inch) cookies

Ingredients:

- 2 ¼ cups (315 g) all-purpose flour
- 1 Tablespoon cornstarch
- 1 ¼ teaspoon baking soda
- 1 teaspoon ground ginger
- ½ teaspoon ground cinnamon
- ½ teaspoon ground cloves
- ½ teaspoon Kosher salt
- 10 Tablespoons (141 g) unsalted butter, softened
- ½ cup (110 g) dark brown sugar, packed
- ¼ cup (50 g) white granulated sugar
- 1 teaspoon vanilla
- ½ cup (170 g) unsulfured molasses
- 1 large egg



For Rolling:

- ½ cup white granulated sugar

Instructions:

1. In a medium bowl, whisk together flour, cornstarch, baking soda, ginger, cinnamon, cloves and salt. Set aside.
2. Using a stand mixer or electric beaters, cream butter and sugars until fluffy, about 2 minutes, scraping down sides as needed. Add vanilla and molasses and beat again until fully mixed, about 1 minute, scraping sides and beaters again as needed. Add egg and beat to combine, scraping down sides and beaters again.
3. Add flour mixture to wet ingredients and beat just to combine. Cover dough with plastic wrap and chill for 20 minutes or overnight. (Chilling makes the dough easier to work with.)
4. Preheat oven to 350 F (176 F). Line a baking sheet with parchment paper. Pour remaining ½ cup white granulated sugar in a shallow bowl. Using a cookie scoop, scoop and then roll 1 ½ Tablespoons of dough into round balls. Roll in granulated sugar and place on baking sheet, about 3 inches apart. Bake 13-15 minutes, until centers are set but still soft. Let cookies sit on baking sheet for 10 minutes; then transfer to a wire rack and finish cooling.

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Notes:

- How to Store Cookies: Cool cookies completely. Store in an airtight container at room temp for up to 4 days. Add a slice of sandwich bread to the container to keep the cookies soft.
- For Thicker, Softer Cookies: Use 1/3 cup (113 g) molasses instead of 1/2 cup (170 g).