

# Mormon Molasses Spice Cookies

## Ingredients

- 3/4 cup (1 1/2 sticks) unsalted butter, cut in pieces
- 1/4 cup dark unsulphered molasses
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 cup granulated sugar, plus 1/3 cup for rolling cookies
- 2 teaspoons of baking soda
- 2 teaspoons ground ginger
- 2 teaspoons ground cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon ground cloves
- 1/4 teaspoon of salt
- 1 large egg, lightly beaten

## Preparation

In a medium saucepan, melt the butter over low heat. Remove from the heat, and stir in the molasses and vanilla. Set aside to cool.

In a medium bowl, sift the flour with 1 cup of the sugar, the baking soda, ginger, cinnamon, nutmeg, cloves, and salt. Whisk to combine.

Add the beaten egg to the cooled butter mixture and mix well with a fork. Using a rubber spatula, fold the flour mixture into the butter mixture. Cover the bowl and refrigerate until firm enough to form ball, about 15 minutes. Preheat oven to 375°F.

Place remaining 1/3 cup of granulated sugar in a shallow bowl. Working with 1 Tbsp of dough each time, roll dough into 1-inch balls. Roll balls in sugar and place on ungreased cookie sheets, spacing them 1 1/2 to 2 inches apart.

Bake until the outer edges of the cookies begin to set and centers are soft and puffy, about 12 to 15 minutes. Cool cookies on sheets for about 5 minutes before transferring them to cooling racks. Store in an airtight container for up to 2 days, or freeze for up to 2 weeks.

Makes about 4 dozen cookies.