



Molasses Cookies

Ingredients

1 cup packed brown sugar	2 tsp baking soda
1 cup butter, softened	1 tsp ground cinnamon
1/4 cup molasses	1 tsp ground ginger
1 large egg	1/2 tsp salt
1 tsp vanilla extract	1/4 cup sugar
2 1/2 cups all-purpose flour	

Directions

Preheat the oven to 325°F.

Mix together the brown sugar, butter, molasses, egg, and vanilla in large bowl using an electric mixer until well combined.

Combine the flour, baking soda, cinnamon, ginger, and salt in a separate bowl. Add the dry ingredients to the butter mixture and mix together.

Pour the sugar into a small, shallow bowl. Shape the dough into 1 1/2-inch balls and roll the balls in the sugar. Place the balls 2 inches apart on a greased baking sheet.

Bake the cookies for 13-15 minutes or just until set. Remove the cookies from the oven and immediately transfer them to a rack to cool.



Source: *A to Z Food Database*