

# KITCHENART

THE STORE FOR COOKS

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## **After School Chewy Molasses Cookies**

*Makes 28 Cookies (3.5 inches in diameter)*

### **Ingredients:**

2-1/4 cups all-purpose flour  
2 teaspoons baking soda  
1/2 teaspoon Kosher salt  
1-1/2 teaspoon ground cinnamon  
1 teaspoon ground ginger  
1/2 teaspoon ground cardamom  
1/4 teaspoon ground cloves  
1/4 teaspoon ground allspice  
12 tablespoons unsalted butter, room temperature  
1/2 cup white granulated sugar  
1/3 cup brown sugar, packed  
1/2 cup molasses, light  
1 teaspoon vanilla extract  
1 egg  
More sugar for rolling dough

### **Directions:**

1. MIX together in a medium bowl, the following dry ingredients, flour, baking soda, salt, and spices. Set aside.
2. BEAT in a larger mixing bowl, or the bowl of a stand mixer, the butter, white sugar, and brown sugar using a mixer on medium high speed until fluffy – about 2-3 minutes.
3. ADD to the butter-sugar mixture, the molasses, vanilla, and egg. MIX on medium speed until combined.
4. INCORPORATE the flour mixture into the butter-sugar mixture on low speed until combined, but without over-mixing.
5. FORM balls of cookie dough using a spoon or small cookie scoop. Or, weigh 30 grams (1 ounce) of dough for evenly sized cookies. If the dough is too sticky to handle, chill in the refrigerator for 20-30 minutes. ROLL the scooped or portioned dough into a ball with the palms of your hand, then roll in sugar placed in a saucer. PLACE the dough on a lined cookie sheet leaving about 3 inches of space between each piece. About 8 cookies will fit on a standard size cookie sheet with 30g dough pieces.
6. BAKE in a pre-heated 375°F oven for 11-12 minutes. To keep the desired chewy texture, do not overbake. The cookie edges should be set, though the center may still appear underdone – the cookies will continue to set as they cool. ALLOW the cookies to cool on the baking sheet for 5 minutes, then transfer to a cooling rack. The cookies will stay fresh and chewy for 4-5 days – if they last that long . . . .