

Crackle Top Molasses Cookies

Makes 30

These cookies are incredibly chewy and perfect for dunking. I have made the recipe with 1/2 cup molasses and only 2 cups of flour and they are a bit lighter in texture. This way is delicious but if you find them too chewy for your taste, experiment with 1/2 cup molasses and 2 cups of flour. Enjoy.

1/2 cup butter unsalted, softened
1 cup packed dark brown sugar
1/2 cup white sugar (plus 2 tablespoons for dipping)
3/4 cup molasses (not blackstrap)
1 egg
2 1/2 cups all purpose flour
2 teaspoons baking soda
2 teaspoons ground ginger
1 teaspoon ground clove
1 teaspoon cinnamon
1/2 teaspoon salt

Heat oven to 350°. Cream butter with sugars and molasses. Beat in the egg.

Combine dry ingredients in another bowl. Stir dry ingredients into the creamed butter.

Shape dough into small golf ball portions and dip each top into white sugar as seen in photo above.

Bake on lined baking sheet at 350° for 12 minutes. Because of the extra molasses in this recipe make sure the cookies are not too gooey when you pull them from the oven. Enjoy!