

Spiced Molasses Cookie - dry mix

INGREDIENTS

- 2 cups flour
- 1 cup sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1/4 teaspoon salt
- 2 teaspoons baking soda

DIRECTIONS

- Place all ingredients in a quart sized zip lock baggie or a quart sized canning jar.
- Print and attach the cookie recipe card for quick and easy access.

MAKE IT A GIFT - putting the dry ingredients into a quart canning jar makes a great homemade gift. Attach the cookie recipe card to the jar using festive ribbon for a professional touch.

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Spiced Molasses Cookies

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INGREDIENTS

- 1 Spiced Molasses Cookie Mix
- 1/4 cup molasses
- 3/4 cup butter flavored shortening*
- 1 egg
- some sugar for rolling dough balls
- OPTIONAL ADD IN:
1/2 cup raisins (regular or golden)

If you don't have a pre-made mix, here are the dry ingredients needed...

- 2 cups flour
- 1 cup sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1/4 teaspoon salt
- 2 teaspoons baking soda

DIRECTIONS

- In a mixer on high speed, beat the molasses, shortening and egg until cream / fluffy.
- Lower the speed of the mixer and slowly add all of the dry ingredients. The dough will become very thick. If adding raisins, stir them into the thick dough.
- Cover the dough and freeze for 30 minutes or refrigerate for 1 hour...just long enough to firm up the dough before baking. This dough can also be made days ahead of time and kept in the fridge until needed.
- After chilling the dough, preheat the oven to 350 and prepare a cookie sheet with nonstick spray.
- Scoop the dough into 1 tablespoon portions and roll into balls. Place these balls in a plate of sugar and roll to coat.
- Put the coated balls onto the prepared backing sheet about 1-2 inches apart.
- Bak for 9-11 minutes, just until the bottoms begin to darken. The tops of the cookies will remain more golden in color and will be soft to the touch. Let them sit on the cookie sheet 5 minutes before moving them to a cooling rack.

*3/4 cup softened butter may be substituted for the shortening, but the cookies will spread more and be less 'fluffy'