

# Grans Soft Molasses Cookies

- 2 cups All-Purpose Flour
- ½ teaspoon Ground Cloves
- ½ teaspoon Ground Ginger
- 2 teaspoon Baking Soda
- 1 teaspoon Ground Cinnamon
- ½ teaspoon Salt
- ¾ cup Vegetable Oil
- 1 cup Granulated Sugar (plus extra for rolling cookie dough balls in)
- ¼ cup Full Flavor Molasses (I used the Brer Rabbit brand)
- 1 Large Egg (room temperature)



## INSTRUCTIONS

- Whisk together the all-purpose flour, ground cloves, ground ginger, baking soda, ground cinnamon, and salt. Set to the side.

2 cups All-Purpose Flour, ½ teaspoon Ground Cloves, ½ teaspoon Ground Ginger, 2 teaspoon Baking Soda, 1 teaspoon Ground Cinnamon, ½ teaspoon Salt

- Using your hand mixer or stand mixer fitted with the paddle attachment, beat the vegetable oil and granulated sugar together on medium-high speed until well blended. Add in the full flavored molasses and egg.

¾ cup Vegetable Oil, 1 cup Granulated Sugar, ¼ cup Full Flavor Molasses, 1 Large Egg

- Switching the mixer speed to low, gradually add in the whisked dry ingredients until just combined.
- Cover the mixing bowl with plastic wrap and refrigerate the molasses cookie dough for a minimum of 2 hours (or until it's easy to shape).
- Once the cookie dough has chilled, adjust the oven rack to the 2nd level position (just above center) and preheat the oven to 375°F. Line 2 baking sheets with parchment paper or silicone mats.
- Using a spoon or a 1 tablespoon size cookie scoop, form 1 inch size cookie dough balls. Roll each one in a small bowl of granulated sugar and place on the lined baking sheet roughly 2 inches apart.
- Bake cookies for 8-10 minutes at 375°F. Remove from the oven and allow to cool for about 5 minutes before transferring to a cooling rack to cool completely. The cookies will be puffy at first, but will flatten as they cool.
- Molasses cookies can be kept stored in an airtight container for up to a week at room temperature. They'll stay soft too!