

GINGER MOLASSES COOKIES

FROM CHEF AMELIA'S KITCHEN

A NOTE FROM CHEF AMELIA:

Confession time! I hate pumpkin spice. It screams artificial flavoring and pumpkins don't have a spice anyway, so what exactly IS pumpkin spice? I prefer warm, natural spices like cinnamon, nutmeg, ginger, and allspice. When everybody else is going pumpkin spice crazy, I'm baking up a batch of these apple-orchard friendly ginger and molasses cookies! Bonus: they pair perfectly with a strong cup of coffee!

INGREDIENTS:

- 2 cups all purpose flour
- 1 tablespoon dried ginger
- 2 teaspoons baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 3/4 cups butter, softened
- 1 cup granulated sugar
- 1 egg
- 1/4 cup molasses
- 1/3 cup cinnamon sugar (1/3 cup granulated sugar + 1/2 teaspoon cinnamon)



INSTRUCTIONS:

1. Preheat your oven to 350 degrees Fahrenheit and prepare a parchment lined baking sheet.
2. Combine your butter and granulated sugar in a large mixing bowl and beat until light and fluffy.
3. Add your egg and molasses and mix until combined.
4. Next, add your flour, ginger, baking soda, cinnamon, and salt. Stir to combine.
5. Scoop out balls of dough, roughly 2 tablespoons.
6. Roll into a ball and then roll gently in the cinnamon sugar mixture and flatten into a disc shape.
7. Place on baking sheet, keeping 2 inches between each cookie.
8. Bake for 14 minutes, rotating the pan halfway through.
9. Let cool completely on the baking sheet, as they're fragile while still warm!