

Ginger Molasses Cookies

Classic soft and chewy ginger molasses cookies with warm spices. Perfect for holidays with crispy edges and tender centers. Easy homemade recipe!

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| 15 | 25 | 40 | 8 | Easy |
| PREP MIN | COOK MIN | TOTAL MIN | SERVINGS | DIFFICULTY |

Ginger Molasses Cookies

Ingredients

- 4 cup flour
- 0 tsp baking powder
- 1 tbsp ginger powder
- 1 tbsp cinnamon
- 1 tsp allspice
- 1 tsp clove
- 1 pack vanillin
- 150 g butter
- 3 cup granulated sugar
- 2 cup molasses
- 1 egg
- 1 pinch salt

Instructions

- 1 Prepare for baking**

Preheat oven to 175°C (350°F). Line two large baking sheets with parchment paper.
- 2 Mix dry ingredients**

Whisk together 3 cups flour, 1 tablespoon ground ginger, 1 teaspoon cinnamon, 1 teaspoon baking soda, and 1 pinch salt in a large bowl until evenly combined.
- 3 Cream butter and sugar**

Beat 150g softened butter with 2 cups brown sugar in a large bowl using an electric mixer on medium speed for 3-4 minutes, until light and fluffy.
- 4 Add 1 egg and beat on medium speed for 1 minute until fully incorporated and smooth.**
- 5 Add the flour mixture to the butter mixture and mix on low speed just until the dough comes together, about 30-45 seconds. Do not overmix.**
- 6 Chill dough**

Wrap dough tightly in plastic wrap and refrigerate for at least 1 hour, until firm enough to roll into balls.

- 7 **Shape cookies**
Roll chilled dough into 1½-inch balls using your hands. Roll each ball in 4 cups granulated sugar to coat completely.
- 8 Place sugar-coated dough balls on prepared baking sheets, spacing them 2 inches apart to allow for spreading.
- 9 **Bake**
Bake for 10-12 minutes, until edges are set and lightly golden but centers still look slightly soft and underbaked.
- 10 Cool cookies on baking sheets for 5 minutes, then transfer to a wire rack to cool completely before serving or storing.

Tips

Chill your dough for at least 2 hours or overnight - this prevents excessive spreading and develops better flavor as the spices meld together.

Use room temperature eggs and ensure your butter is properly softened but not melted - it should give slightly to pressure but hold its shape.

Measure molasses by oiling your measuring cup first - the molasses will pour out cleanly without waste or mess.

Don't overbake these cookies - they should look slightly underdone when you remove them, as they'll continue cooking on the hot pan.

For uniform cookies, use a cookie scoop or scale to portion dough into equal sizes before rolling into balls.

Line your baking sheets with parchment paper rather than greasing - this prevents sticking and ensures even browning.

Test your oven temperature with a thermometer - many ovens run hot or cool, affecting baking times and cookie texture.

Store cookies with a slice of fresh bread to maintain soft, chewy texture for days longer than conventional storage methods.