

Zencefilli Pekmezli Kurabiye

Molasses ginger cookies with soft interior and crisp exterior. Perfect spiced holiday cookies with caramelized molasses flavor. Easy homemade recipe.

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|-------------|------------|-----------|----------|--------|
| 15 | 25 | 40 | 8 | Easy |
| HAZIRLIK DK | Pİ?İRME DK | TOPLAM DK | PORSİYON | ZORLUK |

Zencefilli Pekmezli Kurabiye

Malzemeler

- 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

Yapılı???

- Prepare the oven and dry ingredients**

Preheat oven to 350°F (175°C). In a large bowl, whisk together 3 cups flour, 1 teaspoon baking soda, 1 teaspoon ground ginger, 1 teaspoon cinnamon, and 1 pinch salt until evenly combined.
- Make the wet mixture**

In a separate large bowl, beat 150g softened butter until light and fluffy, about 3-4 minutes using an electric mixer on medium speed. Add 1 tablespoon molasses and 1 tablespoon honey, beating until smooth and well combined.
- Beat in 1 egg until fully incorporated.** Add the flour mixture to the butter mixture in three additions, mixing on low speed after each addition until just combined into a soft dough.
- Chill the dough**

Wrap the dough tightly in plastic wrap and refrigerate for at least 1 hour until firm enough to roll.
- Roll and cut cookies**

Line 2 baking sheets with parchment paper. On a lightly floured surface, roll the chilled dough to ¼-inch thickness. Cut into desired shapes using cookie cutters and place on prepared baking sheets, spacing 2 inches apart.

6 Bake the cookies

Bake for 10-12 minutes until the edges are lightly golden and the centers appear set but still soft. The cookies should spring back lightly when touched.

7 Cool on the baking sheets for 5 minutes, then transfer to a wire rack to cool completely before serving or storing.

?puçlar?

Chill your cookie dough for at least 1 hour before rolling and cutting. This prevents excessive spreading and helps cookies hold their shape during baking.

Use room temperature ingredients for better incorporation. Take butter and eggs out 30-60 minutes before baking for optimal mixing results.

Don't overbake these cookies - they should still look slightly soft in the center when you remove them from the oven. They'll continue cooking on the hot pan.

For extra-soft cookies, slightly underbake them and let residual heat finish the cooking process. For crispier edges, bake 1-2 minutes longer.

Roll cookie dough between parchment paper to prevent sticking and ensure even thickness without adding extra flour.

Space cookies at least 2 inches apart on the baking sheet as they will spread during baking, especially if the dough is too warm.

Store cooled cookies with a slice of bread in an airtight container to maintain soft texture and prevent them from becoming too crispy.

Measure molasses by spraying your measuring cup with cooking spray first - this helps the sticky molasses slide out easily and ensures accurate measurement.