

Old Fashioned Soft Molasses Cookies



Old Fashioned Soft Molasses Cookies - These molasses cookies are an old fashioned holiday favorite! Super soft and packed with the amazing, rich flavors of molasses, ginger, and cinnamon. Just like Grandma used to make!

Course	Dessert
Cuisine	American
Prep Time	10 minutes
Cook Time	13 minutes
Total Time	23 minutes
Servings	24 Cookies
Calories	172kcal
Author	Nichole

Ingredients

- 1 Cup Packed Brown Sugar
- 1 Cup Butter, Softened
- 1/4 Cup Dark Molasses
- 1 Large Egg
- 1 Teaspoon Vanilla Extract
- 2 1/2 Cups All Purpose Flour
- 2 Teaspoons Baking Soda
- 1 Teaspoon Ground Cinnamon
- 1 Teaspoon Ground Ginger
- 1/2 Teaspoon Salt
- 1/4 Cup Granulated Sugar, For Rolling

Instructions

1. Preheat oven to 325 degrees. Prepare a large baking sheet with parchment paper or non stick cooking spray, set aside.
2. In a large bowl using a hand mixer, or in the bowl of your stand mixer fitted with the paddle attachment beat together the brown sugar, butter, molasses, egg, and vanilla until well combined.
3. Mix in the flour, baking soda, cinnamon, ginger, and salt.
4. Shape the dough by rounded tablespoon fulls into 1 1/2 inch balls. Dip the cookies into the granulated sugar and place 2 inches apart on the prepared baking sheet.
5. Bake in preheated oven for 13-15 minutes just until set. Remove cookies to a wire rack to cool immediately.

Nutrition

Calories: 172kcal | Carbohydrates: 23g | Protein: 1g | Fat: 7g | Saturated Fat: 4g | Cholesterol: 27mg |