

# MOLASSES SPICE COOKIES

*A SPICED DELIGHT PERFECT FOR ACCOMPANYING THE HOLIDAY SEASON*



**Yield: 30 Cookies – Serving Size: 1 Cookie – Prep Time: 20 Minutes**



## Ingredients:

- 1 ¼ Cups – Butter, Unsalted
- 1 Cup - Sugar, White
- ¼ Cup - Eggs, Whole
- 1/3 Cup - Molasses
- 2 Cups - Flour, All Purpose
- ½ tsp. - Baking Powder
- 1 tsp. - Baking Soda
- ½ tsp. - Salt, Iodized
- 2 tsp. - Pumpkin Pie Spice
- ¼ tsp. - Cloves, Ground



1) Combine unsalted butter and white sugar in a mixer with a paddle attachment (or in a bowl) mix the butter and sugar until a creamy consistency is achieved and all individual sugar granules are incorporated.



2) Once the butter and sugar are creamed add the whole eggs and molasses, mix until fully incorporated.



3) Add the all-purpose flour, baking powder, baking soda, salt, pumpkin pie spice and ground cloves to the bowl and mix until dough is formed.

4) Utilizing a spoon or scoop portion out the cookie dough onto a baking sheet lined with parchment paper or spray with pan spray. Ensure there is enough room for cookies to spread while baking. (Approx. 1 1/2in apart)



5) Place the portioned cookie dough into the oven at 350F for approximately 9-11 minutes or until a light brown color is achieved. Baking for a longer time will result in more crisp cookies rather than chewy.



6) Serve and Enjoy!!

Equipment Needed: Stand Mixer/Hand Mixer/Wooden Spoon, Parchment Paper, Baking Sheet, Pan Spray, Scoop/Spoon

**Calories:** 117.6Kcal – **Calories from Fat:** 43Kcal – **Total Fat:** 4.7g – **Saturated Fat:** 2.7g – **Trans Fat:** .2g – **Cholesterol:** 17.1mg – **Sodium:** 104.6mg – **Total Carbohydrate:** 18g – **Dietary Fiber:** .3g – **Sugar:** 10g – **Protein:** 1.3g