

Best Ever Ginger Molasses Cookies

These Best Ever Ginger Molasses Cookies are crispy on the outside, chewy on the inside and perfectly flavoured with ginger!

Prep Time 1 hour 10 minutes

Cook Time 10 minutes

Total Time 1 hour 20 minutes

Servings 36 cookies

Calories 175kcal

Ingredients

- 1 1/4 cup unsalted butter at room temperature
- 2 cups white sugar
- 2 eggs
- 1/2 cup molasses
- 4 cups all purpose flour
- 1/2 tsp salt
- 4 tsp baking soda
- 2 tsp ground cinnamon
- 1 tsp grated fresh ginger or powdered ginger
- 1/2 tsp ground cloves
- 1/3 cup white sugar for rolling

Instructions

1. Add the butter to the bowl of your stand mixer fitted with the paddle attachment. Cream the butter on medium high speed until it is soft and creamy and the colour begins to turn pale (use a hand mixer if you wish).
2. Add the sugar and beat on medium high speed for 2 minutes, scraping down the sides of the bowl a few times.
3. Beat in the eggs on medium high speed one at a time, scraping down the bowl after each addition.
4. Beat in the molasses and scrape down the bowl to ensure everything is evenly combined.
5. In a separate bowl, combine the flour, baking soda, grated ginger, cinnamon, cloves and salt. Whisk these ingredients together to they're combined and dump the mixture into the bowl of the stand mixer with the butter mixture.
6. Combine the butter mixture and the dry ingredients on low speed just until no streaks of flour remain. You'll have to scrape down the sides of the bowl a few times to make sure everything is incorporated.
7. Cover the dough with plastic wrap and chill in the fridge for one hour.
8. After one hour has passed, preheat your oven to 350 degrees Fahrenheit.
9. Remove the dough from the fridge and shape it into about 36 balls with your hands, rolling each ball of dough in the white sugar and placing it on a baking sheet prepared with some parchment paper. Remember to space the cookies out appropriately...this recipe makes about 3 dozen cookies so you'll likely need to bake 3 or more sheets of cookies.
10. Bake each sheet of cookies for 10-11 minutes at 350 degrees Fahrenheit.
11. When you remove the baking sheet from the oven, let the cookies cool on the baking sheet until they've cooled almost completely. This will help them achieve that soft and chewy texture as they continue to bake on the inside even after they've been removed from the oven.