

## Mom's Extra Soft Molasses Cookies

### Ingredients:

2 ¼ cups all purpose flour  
1 ½ teaspoons baking soda  
2 teaspoons ground ginger  
1 ¼ teaspoons ground cinnamon  
¼ teaspoon ground cloves  
¼ teaspoon nutmeg  
¼ teaspoon salt  
¾ cup unsalted butter, room temperature  
½ cup brown sugar  
¼ cup granulated sugar  
¼ cup dark molasses  
1 large egg, room temperature  
2 teaspoons pure vanilla extract

⅓ cup granulated or coarse sugar, for rolling

### Instructions:

1. Whisk the flour, baking soda, ginger, cinnamon, cloves, nutmeg, and salt together until combined. Set aside
2. In a large bowl using a hand-held or stand mixer fitted with a paddle attachment, beat the butter and both sugars together on high speed until creamy and combined, about 2 minutes. Add the molasses and beat until combined. Then add the egg and vanilla extract and beat until combined, about 1 minute. Scrape down the sides and bottom of the bowl as needed.
3. On low speed, slowly mix the dry ingredients into wet ingredients until combined. The cookie dough should be slightly sticky. Cover dough with aluminum foil or plastic wrap and chill for 1 hour and up to 2-3 days.
4. Preheat the oven to 350 degrees F. Line two large baking sheets with parchment paper. Set aside.
5. Remove cookie dough from the refrigerator. If the cookie dough chilled longer than two hours, let it sit at room temperature for at least 30 minutes. Roll cookie dough, 1 tablespoon each, into balls. Roll each granulated sugar and arrange 3 inches apart on the baking sheets. Bake for 11-12 minutes or until edges appear set.
6. Remove from the oven and allow cookies to cool on the baking sheet for 5 minutes. Then transfer to a wire rack to completely cool.

