

Ginger and Molasses Cookies

Kurt Harvey, Camp Arcadia 2012

1/2 lbs unsalted butter, softened
1 1/4 cups granulated sugar
2 whole eggs
1/3 cup molasses

2 1/3 cups all purpose flour
1 tsp ground ginger
1 1/2 tsp ground cinnamon
2 tsp baking soda
3/4 tsp salt

Combine the flour, spices, baking soda and salt in a bowl and whisk, set aside. In an electric mixer, cream the butter and sugar for two minutes at medium speed, then add the eggs and molasses and mix well. Add the dry ingredients to the creamed mixture and mix at low speed until homogeneous. Scrape down the bowl. Spoon 1" diameter dough balls into a bowl of sugar, toss, and then arrange on a parchment-lined tray and bake at 375 degrees for 9 minutes.

