

Soft & Chewy Molasses Cookies

These perfectly chewy molasses cookies get a kick of spice from the Cinnamon Spice Bakery Emulsion.

Ingredients

8 ounces all-purpose flour (about 1 3/4 cups)
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/2 teaspoon ground cloves
1/4 teaspoon ground cardamom
1/4 teaspoon salt
6 tablespoons unsalted butter, softened
1 teaspoon LorAnn Cinnamon Spice Bakery Emulsion
8 tablespoons granulated sugar, divided
1/4 cup dark brown sugar
1 large egg
1/4 cup molasses



Directions

1. Preheat oven to 350 degrees F.
2. Combine flour, baking soda, baking powder, cloves, cardamom and salt in a medium bowl and whisk to combine.
3. In a large bowl, add softened butter, Cinnamon Spice Bakery Emulsion, 5 tablespoons of the sugar and brown sugar. Beat with a mixer for 4 to 5 minutes or until light and fluffy.
4. Add egg and beat for 30 seconds, then add molasses and beat until just combined.
5. Add flour to butter mixture and beat at low speed until just combined.
6. shape dough into 24 balls, about 1-1/2 tablespoons each.
7. Roll balls in remaining sugar. Bake in preheated oven for 12 minutes or until just set (do not over bake). Cool 5 minutes on pan and transfer to a wire rack to cool completely. Store cookies in an airtight container. Can be frozen.

Makes 2 dozen cookies.