



[Spiced Molasses Cookies](#) Recipe on [AnnsEntitledLife.com](#)

Prep Time: 20 minutes

Cook time: 10 Minutes

Ingredients:

- ½ cup Butter
- 2/3 cup Sugar, divided
- 1/3 cup Brown Sugar
- 1 Egg
- 1/3 cup Molasses
- 2 tsp Cinnamon
- ½ tsp Ginger
- ½ tsp Nutmeg
- ¼ tsp Ground Cloves
- 2 tsp Baking Soda
- ½ tsp Salt
- 2¼ cups Flour

Directions:

- Preheat oven to 375°.
- Cream together butter, 1/3 cup sugar and brown sugar.
- Mix in egg, molasses, cinnamon, ginger, nutmeg and cloves.
- Slowly add the baking soda, salt and flour. Mix until thoroughly combined.
- Place the remaining sugar on a small plate.
- Scoop out the dough by the tablespoon and roll into a ball.
- Roll the spiced molasses cookie ball in the sugar and place on a lightly greased cookie sheet.
- Bake at 375° 8-10 minutes.
- Allow to cool slightly before removing from cookie sheet onto a drying rack.
- Store in airtight container.

Makes 24 Spiced Molasses Cookies