

Molasses Cookie

Ingredients:

- 2 1/4 cup all purpose flour 315g
- 1 1/2 tsp baking soda
- 2 tsp ground cinnamon
- 1 tsp ground ginger
- 1/4 tsp all spice
- pinch freshly grated nutmeg
- 1/2 tsp salt
- 11 tbsp unsalted butter, room temperature 6oz / 174g
- 1 cup packed brown sugar 5.7oz / 162g
- 1/2 cup molasses 5.5oz / 155g
- 1/2 cup Paradise's candied ginger small dice



Directions:

Preheat the oven to 350F. Line a sheet of parchment on a baking sheet and set aside.

Combine all the dries in a bowl and mix to combine. Set aside.

In a bowl of stand mixer fitted with a paddle attachment, cream together the butter and sugar until smooth, 4 minutes, on medium speed. Add the egg and mix until combined. Add the molasses on medium speed and mix. Give the bottom of the mixing bowl a good scrape to ensure everything is well incorporated.

Add the dries in two additions on medium low speed. Finally, mix in the ginger until incorporated

Scoop the dough into equal portions using a portion scoop. Bake for 10-11 minutes, depending on the size of your cookie. The edges should be set. Let cool before serving.