

# Chewy Pumpkin Molasses Cookies

written by The Recipe Exchange | August 31, 2017

## **Ingredients**

$\frac{1}{2}$  cup unsalted butter  
1 cup granulated sugar  
 $\frac{1}{2}$  cup canned pumpkin puree (not pumpkin pie mix)  
 $\frac{1}{4}$  cup molasses  
 $2\frac{1}{4}$  cup all purpose flour  
 $\frac{1}{2}$  teaspoon ground cloves  
 $\frac{1}{2}$  teaspoon ground ginger  
 $1\frac{1}{2}$  teaspoon ground cinnamon  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon baking soda  
For rolling:  
 $\frac{1}{2}$  cup of granulated sugar

## **Directions**

In a large mixing bowl or stand mixer, beat butter, sugar, pumpkin puree, and molasses until combined.

In a separate bowl, whisk together flour, cloves, ginger, cinnamon, salt, and baking soda. Add flour mixture to pumpkin mixture and beat on low speed until just combined.

Cover dough and refrigerate until very cold – preferably overnight, but at least for a few hours. It will be hard.

When the dough has chilled, scoop out about  $1\frac{1}{2}$  tablespoons at a time, and roll into round balls of dough. Place the balls back in the fridge for another 30 minutes.

While the balls are chilling, preheat the oven to 350 degrees. Spray two cookie sheets with nonstick cooking spray.

When you're ready to bake, pour  $\frac{1}{2}$  cup granulated sugar in a small bowl. Take the dough balls one at a time and roll in the sugar. Place the dough balls on the cookie sheets, leaving at least three inches between each cookie. They will spread while baking.

Bake cookies until edges are set and starting to brown, but cookies are still soft. Total time will depend on your oven, but they should take around 7 – 10 minutes.

Let cookies cool for about five minutes on the cookie sheets, then transfer to wire racks to cool completely.