

# Soft Ginger Molasses Cookies

written by The Recipe Exchange | November 20, 2017

## **Ingredients**

2 1/4 cups all- purpose flour  
2 teaspoons ground ginger  
1 teaspoon baking soda  
1 teaspoon cinnamon  
1/2 teaspoon ground cloves  
1/4 teaspoon salt  
3/4 cup unsalted butter, softened  
1/2 cup granulated sugar  
1/2 cup packed brown sugar  
1 egg  
1 tablespoon water  
1/4 cup molasses  
2 to 3 tablespoons granulated sugar, for rolling

## **Directions**

Preheat oven to 350 degrees.

In a medium bowl mix together the flour, ground ginger, baking soda, cinnamon, cloves and the salt; set aside.

In a large bowl, using an electric mixer cream together the butter and the sugars until light and fluffy. Add the egg, the tablespoon of water and the molasses and mix just until combined. Gradually mix in the dry ingredients scraping the sides of the bowl as needed.

Shape into rounded tablespoon size balls, roll in granulated sugar and place 2 inches apart onto cookie sheet. Bake for 8 to 10 minutes.

All to cool for 5 to 7 minutes on the cookie sheet before transferring to a wire wrack to cool.