

Ginger Molasses Cookies

(Makes approximately 2 dozen)

Get ready for the ultimate holiday treat! These ginger molasses cookies are everything you want: chewy, spicy, with crispy edges that make them downright irresistible. This recipe uses metric measurements – easily accomplished with a digital kitchen scale. This provides a more professional measuring method where accuracy is critical, like in baking recipes.

Bonus: the dough freezes beautifully for cookie emergencies. Not that you'll have any leftovers to freeze...

Ingredients

225 g butter, softened (room temperature is key!)
100 g brown sugar
200 g granulated sugar
40 g molasses
1 large egg, at room temperature
1 tsp vanilla extract
290 g all-purpose flour
1 tsp baking soda
1 tsp kosher salt
4 tsp ground ginger
1 tsp ground cinnamon
½ tsp ground cardamom
Turbinado, demerara, or Sugar in the Raw (for rolling)

Instructions

Preheat & Prep:

Crank up your oven to 350°F. Line a couple of baking sheets with parchment paper to keep things non-stick and easy.

Mix It Up:

In the bowl of your stand mixer (or a large bowl if using a hand mixer), combine the butter, brown sugar, granulated sugar, and molasses. Beat on high speed until it's light, fluffy, and smells amazing.

Add the Wet Ingredients:

Toss in the egg and vanilla extract, and mix until everything's smooth and well combined.

Spice It Up:

In a separate small bowl, sift together the flour, baking soda, salt, ginger, cinnamon, and cardamom. Gradually add this dry mix to your wet ingredients, beating on low speed until just blended. Don't overmix—nobody likes a tough cookie!

Scoop & Roll:

Grab a 2-tablespoon cookie scoop (or eyeball it) to portion out dough balls. Roll each ball between your hands for a nice shape, then give them a quick roll in turbinado sugar for that perfect crunch.

Space & Bake:

Place your sugared dough balls on the prepared baking sheets, giving them plenty of room to spread. Bake for

16-17 minutes until they're puffy and the edges are set. Pro tip: they'll continue to firm up as they cool, so don't overbake!

Cool & Enjoy:

Let the cookies cool on the baking sheet for a few minutes before transferring them to a wire rack. Store in an airtight container at room temperature for up to a week—if they last that long!

Cookie Freezer Hack:

Want to prep ahead? Roll the dough into logs, wrap tightly, and freeze. You can also freeze baked cookies, but let's be honest, they'll be gone before that happens!

Happy baking!

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