

Molasses Cookies

Makes approximately 24 cookies. They are extremely soft and molassesey directly out of the oven, but they become chewier and sweeter over time. It's best to make them a day ahead. Be sure to allow plenty of time for the chilling stage, since attempting to make these cookies while the dough is soft and sticky will result in the cookies being flat and hard rather than thick and chewy.

Ingredients

2 cups all-purpose flour
2 tsp baking soda
1-1/2 tsp ground cinnamon
1 tsp ground ginger
1/2 tsp ground nutmeg
1/2 tsp allspice
1/4 tsp cayenne chili powder
3/4 tsp kosher salt
1 large egg
1/2 cup unsalted butter, melted
1/3 cup granulated sugar, plus more for rolling
1/3 cup molasses
1/4 cup dark brown sugar

Steps

Whisk flour, baking soda, cinnamon, ginger, nutmeg, allspice, cayenne, and salt together in a medium bowl. Whisk egg, butter, granulated sugar, molasses, and brown sugar together in a large bowl. Mix dry ingredients into wet ingredients in 3–4 batches to form a thick, smooth dough. Place dough in a refrigerator to chill until the dough is dry to the touch and quite firm (3–4 hours or up to overnight).

Preheat oven to 375° F. Place a shallow layer of granulated sugar in a small bowl. Form cookies one-at-a-time by scooping a tablespoon of dough out of the bowl (having a stainless steel dough scoop helps), rolling it into a ball by hand, and rolling the dough ball in sugar to coat. Place finished cookies onto a parchment-lined baking sheet, 2" apart. If dough starts to become sticky, return to refrigerator to chill.

Bake for 8–10 minutes, or until the cookies are puffed, cracked, lightly browned underneath, and are just set enough to lift by the edge with a spatula without falling apart. Transfer to a wire rack to cool.