



# Ginger Molasses Cookies



## ingredients

- 1 cup (2 sticks butter)
- 3/4 cup brown sugar
- 1/3 cup molasses
- 1 egg
- 1 teaspoon vanilla extract
- 2 3/4 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground ginger
- 1/4 teaspoon cinnamon
- white sugar for sprinkling on top of cookie

## directions

1. In a large bowl, cream the butter, sugar, vanilla and egg together until fluffy.
2. Shift dry ingredients together. Gradually stir into the creamed mixture.
3. Chill at least 30 minutes.
4. Use a small ice cream scoop to drop the cookies onto the cookie sheet.
5. Sprinkle top of cookie with white sugar.
6. Bake at 350 degrees for 8-10 minutes.
7. Allow the cookies to cool on the baking sheet for 5 minutes.
8. Remove to a wire rack to cool completely.