

Ginger Molasses Cookies

Classic soft and chewy ginger molasses cookies with warm spices. Perfect for holidays with crispy edges and tender centers. Easy homemade recipe!

15 min

PREP

25 min

COOK

40 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ginger Molasses Cookies

Ingredients

- 4 cup flour
- 0 tsp baking powder
- 1 tbsp ginger powder
- 1 tbsp cinnamon
- 1 tsp allspice
- 1 tsp clove
- 1 pack vanillin
- 150 g butter
- 3 cup granulated sugar
- 2 cup molasses
- 1 egg
- 1 pinch salt

Instructions

- 1 Prepare for baking**

Preheat oven to 175°C (350°F). Line two large baking sheets with parchment paper.
- 2 Mix dry ingredients**

Whisk together 3 cups flour, 1 tablespoon ground ginger, 1 teaspoon cinnamon, 1 teaspoon baking soda, and 1 pinch salt in a large bowl until evenly combined.
- 3 Cream butter and sugar**

Beat 150g softened butter with 2 cups brown sugar in a large bowl using an electric mixer on medium speed for 3-4 minutes, until light and fluffy.
- 4 Add 1 egg and beat on medium speed for 1 minute until fully incorporated and smooth.**
- 5 Add the flour mixture to the butter mixture and mix on low speed just until the dough comes together, about 30-45 seconds. Do not overmix.**
- 6 Chill dough**

Wrap dough tightly in plastic wrap and refrigerate for at least 1 hour, until firm enough to roll into balls.

- 7 **Shape cookies**
Roll chilled dough into 1½-inch balls using your hands. Roll each ball in 4 cups granulated sugar to coat completely.
- 8 Place sugar-coated dough balls on prepared baking sheets, spacing them 2 inches apart to allow for spreading.
- 9 **Bake**
Bake for 10-12 minutes, until edges are set and lightly golden but centers still look slightly soft and underbaked.
- 10 Cool cookies on baking sheets for 5 minutes, then transfer to a wire rack to cool completely before serving or storing.

Tips

Chill your dough for at least 2 hours or overnight - this prevents excessive spreading and develops better flavor as the spices meld together.

Use room temperature eggs and ensure your butter is properly softened but not melted - it should give slightly to pressure but hold its shape.

Measure molasses by oiling your measuring cup first - the molasses will pour out cleanly without waste or mess.

Don't overbake these cookies - they should look slightly underdone when you remove them, as they'll continue cooking on the hot pan.

For uniform cookies, use a cookie scoop or scale to portion dough into equal sizes before rolling into balls.

Line your baking sheets with parchment paper rather than greasing - this prevents sticking and ensures even browning.

Test your oven temperature with a thermometer - many ovens run hot or cool, affecting baking times and cookie texture.

Store cookies with a slice of fresh bread to maintain soft, chewy texture for days longer than conventional storage methods.