

# Zencefilli Pekmezli Kurabiye

Molasses ginger cookies with soft interior and crisp exterior. Perfect spiced holiday cookies with caramelized molasses flavor. Easy homemade recipe.

15 min

HAZIRLIK

25 min

PIRME

40 min

TOPLAM

8

PORSIYON

Easy

ZORLUK

Zencefilli Pekmezli Kurabiye

## Malzemeler

- 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

## Yapılışı

- Prepare the oven and dry ingredients**

Preheat oven to 350°F (175°C). In a large bowl, whisk together 3 cups flour, 1 teaspoon baking soda, 1 teaspoon ground ginger, 1 teaspoon cinnamon, and 1 pinch salt until evenly combined.
- Make the wet mixture**

In a separate large bowl, beat 150g softened butter until light and fluffy, about 3-4 minutes using an electric mixer on medium speed. Add 1 tablespoon molasses and 1 tablespoon honey, beating until smooth and well combined.
- Beat in 1 egg until fully incorporated.** Add the flour mixture to the butter mixture in three additions, mixing on low speed after each addition until just combined into a soft dough.
- Chill the dough**

Wrap the dough tightly in plastic wrap and refrigerate for at least 1 hour until firm enough to roll.
- Roll and cut cookies**

Line 2 baking sheets with parchment paper. On a lightly floured surface, roll the chilled dough to ¼-inch thickness. Cut into desired shapes using cookie cutters and place on prepared baking sheets, spacing 2 inches apart.

**6 Bake the cookies**

Bake for 10-12 minutes until the edges are lightly golden and the centers appear set but still soft. The cookies should spring back lightly when touched.

**7 Cool on the baking sheets for 5 minutes, then transfer to a wire rack to cool completely before serving or storing.**

## ?puçlar?

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Chill your cookie dough for at least 1 hour before rolling and cutting. This prevents excessive spreading and helps cookies hold their shape during baking.

Use room temperature ingredients for better incorporation. Take butter and eggs out 30-60 minutes before baking for optimal mixing results.

Don't overbake these cookies - they should still look slightly soft in the center when you remove them from the oven. They'll continue cooking on the hot pan.

For extra-soft cookies, slightly underbake them and let residual heat finish the cooking process. For crispier edges, bake 1-2 minutes longer.

Roll cookie dough between parchment paper to prevent sticking and ensure even thickness without adding extra flour.

Space cookies at least 2 inches apart on the baking sheet as they will spread during baking, especially if the dough is too warm.

Store cooled cookies with a slice of bread in an airtight container to maintain soft texture and prevent them from becoming too crispy.

Measure molasses by spraying your measuring cup with cooking spray first - this helps the sticky molasses slide out easily and ensures accurate measurement.