

Chocolate Molasses Cookies



Ingredients

- ½ cup/115 grams unsalted butter (1 stick)
- 1 tablespoon freshly grated ginger (optional)
- 1 ½ cups/190 grams all-purpose flour
- ½ cup/45 grams cocoa powder
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1 teaspoon kosher salt
- ⅓ cup/65 grams granulated sugar
- ½ cup/120 milliliters molasses
- 1 large egg
- Sanding, Demerara or granulated sugar, for decoration

Info

- **Prep:** -
- **Cook:** -
- **Serves:** -
- [Source](#)

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Directions

1. Heat oven to 350 degrees. Line 2 baking sheets with parchment paper.
2. Melt butter in a small pot over medium heat and add ginger, if using. Remove from heat and let sit a few minutes while you prepare everything else.
3. In a large bowl, whisk flour, cocoa powder, baking soda, cinnamon, ground ginger and salt.
4. In a medium bowl, whisk together sugar, molasses, egg and ginger butter. Using a spatula, slowly mix into dry ingredients, mixing until no dry spots remain.

5. Using your hands, roll small balls of dough about the size of a quarter (dough will be soft — if it is too soft for you to handle, pop into the fridge for a few minutes to firm up). Roll the balls in the sanding sugar and place on the prepared baking sheets about 1-inch apart.
6. Bake until just puffed and baked through, 6 to 8 minutes. Let cool completely before eating.

[cookie](#), [ginger](#), [cocoa](#), [chocolate](#), [eggs](#), [molasses](#)

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