

pumpkin ginger molasses cookies

INGREDIENTS

½ cup unsalted butter
1 cup granulated sugar
½ cup canned pumpkin puree
1 large egg
¼ cup molasses
1 teaspoon vanilla extract
½ teaspoon kosher salt
1 ½ teaspoons cinnamon
1 ½ teaspoons ground ginger
1 teaspoon ground cloves
2 teaspoons baking soda
2 ¼ cups all-purpose flour

**MAKES ABOUT 4 DOZEN
COOKIES**

DIRECTIONS

1. In a large mixing bowl, cream the sugar and butter together until smooth.
2. Add the egg and pumpkin and mix in well. Add the molasses and vanilla and mix until incorporated.
3. Add in the salt, spices, and baking soda. Slowly add the flour to the wet mixture and mix until well combined.
4. Refrigerate for at least one hour or up to three days. When you are ready to bake, preheat your oven to 350°.
5. Use a 1 ½ Tablespoon sized ice cream scoop to scoop out even amounts of dough and roll them into a ball. If the dough becomes sticky, put it back into the refrigerator for a few minutes.
6. Roll the balls of dough in sugar and place them on a baking sheet lined with parchment paper or a silicone liner.
7. Bake for 10-12 minutes, turning the pan around in the oven halfway through the baking time to allow the cookies to bake more evenly. Bake until the edges are set and the tops lightly browned.
8. Remove the cookies from the pan immediately after taking them out of the oven and cool them on a wire rack.