

Soft and Chewy Molasses Spice Cookies

Source: [America's Test Kitchen Cooking School Cookbook](#)

Ingredients

- 1/2 cup plus 1/3 cup granulated sugar
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 1/2 teaspoons ground cinnamon
- 1 1/2 teaspoons ground ginger
- 1/2 teaspoon ground cloves
- 1/4 teaspoon ground allspice
- 1/4 teaspoon pepper
- 1/4 teaspoon salt
- 12 tablespoons unsalted butter, softened
- 1/3 cup packed dark brown sugar
- 1 large egg yolk
- 1 teaspoon vanilla extract
- 1/2 cup light or dark molasses

Instructions

1. Adjust oven rack to middle position and preheat oven to 375°F. Line two baking sheets with parchment paper. Place 1/2 cup granulated sugar on a plate or shallow baking dish.
2. Whisk flour, baking soda, cinnamon, ginger, cloves, allspice, pepper, and salt together in a medium bowl and set aside.
3. Using a stand mixer fitted with a paddle, beat butter, brown sugar, and remaining 1/3 cup granulated sugar on medium-high speed until light and fluffy, about 3 minutes. Reduce speed to medium low and add egg yolk and vanilla, beat until incorporated. On medium-low speed add molasses and beat until combined, about 20 seconds scraping down bowl as needed. Reduce speed to low and add flour mixture; beat until incorporated, about 30 seconds. Give the dough a final stir to ensure that no flour pockets remain. Dough will be soft.
4. Working with 1 tablespoon of dough at a time, roll into balls. Roll half of dough balls in sugar and toss to coat. Place the dough balls 2 inches apart on prepared baking sheet. Repeat with remaining dough.
5. Bake 1 sheet at a time until cookies are browned, still puffy, and edges have begun to set but centers are still soft (cookies will look raw in between cracks and seem underdone), about 11 minutes. Do not overbake.
6. Let cookies cool on baking sheet for 5 minutes; transfer to a wire rack and let cool to room temperature.