

Holiday Spice Cookies

Yields 27 cookies



Ingredients

- 1 ½ cups plus 1 tablespoon all-purpose flour
- ¾ teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ¾ teaspoon baking soda
- ½ cup salted butter, room temperature
- ½ cup packed light brown sugar
- ¼ cup turbinado sugar (aka Sugar in the Raw)
- ¼ cup granulated sugar
- 2 teaspoons molasses
- 1 large egg, room temperature
- ¾ teaspoon pure vanilla extract
- Sprinkles for decorating

Directions

1. Preheat the oven to 350°F. Line a baking sheet with parchment paper or silpat.
2. In a medium bowl, whisk together the flour, cinnamon, ginger, and baking soda.
3. In the bowl of an electric stand mixer, fitted with the paddle attachment, cream together the butter and sugars until creamy. With the mixer on, add the molasses in a slow stream.
4. Add in the egg and vanilla and mix until blended. Scrape the sides of the bowl and mix to combine.
5. Add the flour mixture and stir with the mixer on low. Scrape the sides of the bowl and mix until combined.
6. Press plastic wrap against the dough and refrigerate for 20 minutes.
7. Roll 2 tablespoons* of dough into a ball and place on the prepared baking sheet. Top with the sprinkles and gently press into the dough. Repeat with the remaining dough, spacing the balls 2 inches apart.
8. Bake for 10 minutes. Allow the cookies to cool on the baking sheet for 5 minutes before transferring to a cooling rack to completely cool.

Notes

*I used a cookie scoop to ensure even measuring each time.