



Molasses Cookie Sandwiches



Vegetarian

READY IN

ready

55 min.

SERVINGS

servings

6

CALORIES

calories

665 kcal

DESSERT

Ingredients



1 teaspoon baking soda



6 servings nutella such as nutella



1 cup brown sugar dark



1 large eggs



1.5 cups flour all-purpose



0.3 cup granulated sugar



0.5 teaspoon ground cinnamon



0.5 teaspoon ground cloves

- ☐ 1 teaspoon ground ginger
- ☐ 3 tablespoons blackstrap molasses
- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup butter unsalted cooled melted
- ☐ 1 teaspoons vanilla extract pure

Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk

Directions

- ☐ Preheat the oven to 350 degrees F. Adjust the oven rack to middle. Line 2 sheet trays with parchment.
- ☐ Whisk the brown sugar in a large bowl to get rid of the lumps.
- ☐ Add the butter and stir until smooth. Stir in the molasses, vanilla and egg, mixing until well combined.
- ☐ Whisk together the flour, baking soda, ginger , cinnamon, cloves and salt in a separate medium bowl.
- ☐ Add the dry mixture to the butter mixture and stir until well incorporated and smooth, about 2 minutes.
- ☐ Pour the granulated sugar onto a plate. Divide the dough into 12 equal-size balls and roll them in the sugar. Arrange the dough on the prepared sheet trays at least 2 inches apart. Press gently to flatten.
- ☐ Bake about 17 minutes.
- ☐ Let cool completely on the sheet trays.
- ☐ Spread the chocolate hazelnut spread between 2 cookies and sandwich them together. Repeat with the remaining cookies.

Nutrition Facts



 PROTEIN **3.89%**  FAT **36.9%**  CARBS **59.21%**

Properties

Glycemic Index:37.24, Glycemic Load:32.55, Inflammation Score:-5, Nutrition Score:12.4608697066%

Nutrients (% of daily need)

Calories: 665.05kcal (33.25%), Fat: 27.51g (42.32%), Saturated Fat: 20.55g (128.45%), Carbohydrates: 99.31g (33.1%), Net Carbohydrates: 96.28g (35.01%), Sugar: 71.56g (79.51%), Cholesterol: 71.67mg (23.89%), Sodium: 323.68mg (14.07%), Alcohol: 0.23g (100%), Alcohol %: 0.19% (100%), Protein: 6.53g (13.06%), Manganese: 0.96mg (47.81%), Selenium: 17.15µg (24.5%), Iron: 4.06mg (22.54%), Vitamin B1: 0.29mg (19.04%), Folate: 67.31µg (16.83%), Vitamin E: 2.4mg (15.99%), Vitamin B2: 0.27mg (15.6%), Magnesium: 60.76mg (15.19%), Copper: 0.3mg (14.87%), Fiber: 3.03g (12.14%), Phosphorus: 116.48mg (11.65%), Potassium: 402.83mg (11.51%), Vitamin B3: 2.19mg (10.95%), Calcium: 108.11mg (10.81%), Vitamin A: 519.7IU (10.39%), Vitamin B6: 0.14mg (7.2%), Vitamin B5: 0.55mg (5.5%), Zinc: 0.8mg (5.31%), Vitamin B12: 0.21µg (3.44%), Vitamin D: 0.45µg (3%), Vitamin K: 2.44µg (2.32%)