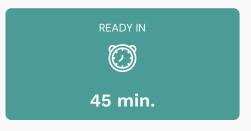


Molasses Cookies

Vegetarian







DESSERT

Ingredients

1.5 teaspoons baking soda
0.5 cup t brown sugar dark
1 large eggs
2.3 cups flour all-purpose
0.5 cup granulated sugar plus more for rolling
O.5 teaspoon ground allspice
O.8 teaspoon ground cinnamon
0.3 teaspoon ground cloves

	1 pinch kosher salt	
	0.5 cup blackstrap molasses	
	0.8 cup butter unsalted at room temperature	
	1.5 teaspoons vanilla extract pure	
Equipment		
	bowl	
	baking sheet	
	oven	
	plastic wrap	
	stand mixer	
Directions		
	Sift the flour, baking soda, salt, cinnamon, cloves, and allspice into a large bowl.	
	Put the butter, dark brown sugar, and granulatedsugar in the bowl of a stand mixer andcream them together on medium-high speeduntil light and fluffy, about 3 minutes.	
	Add theegg and the vanilla and beat to incorporate.	
	Add the molasses and beat until combined.	
	Working in three batches, gradually add thedry ingredients to the wet, mixing on lowspeed to incorporate between additions. Turnthe dough out onto a sheet of plastic wrap; tightly wrap, and chill for 30 minutes and upto overnight.	
	When ready to bake the cookies, position arack in the center of the oven and preheatthe oven to 325°F. Line 2 cookie sheets withparchment paper.	
	Scoop out 2-inch balls of dough and roll themin granulated sugar to coat; place on the bakingsheets at least 2 to 3 inches apart. Presseach down gently with your fingers to flattenslightly.	
	Bake for 10 to 12 minutes, rotatingthe cookie sheets halfway through baking.	
	Transfer the cookies to racks to cool; serveright away or keep in an airtight container atroom temperature for up to 3 days.	
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Nutrition Facts

PROTEIN 4.12% FAT 35.53% CARBS 60.35%

Properties

Glycemic Index:6.97, Glycemic Load:9.54, Inflammation Score:-2, Nutrition Score:2.6560869445295%

Nutrients (% of daily need)

Calories: 122.35kcal (6.12%), Fat: 4.88g (7.51%), Saturated Fat: 2.99g (18.66%), Carbohydrates: 18.65g (6.22%), Net Carbohydrates: 18.35g (6.67%), Sugar: 11.14g (12.38%), Cholesterol: 18.4mg (6.13%), Sodium: 62.43mg (2.71%), Alcohol: 0.07g (100%), Alcohol %: 0.29% (100%), Protein: 1.27g (2.54%), Manganese: 0.18mg (8.78%), Selenium: 4.93µg (7.05%), Vitamin B1: 0.08mg (5.31%), Folate: 18.8µg (4.7%), Iron: 0.78mg (4.35%), Magnesium: 16.52mg (4.13%), Vitamin B2: 0.06mg (3.45%), Vitamin B3: 0.64mg (3.18%), Vitamin A: 151.17IU (3.02%), Potassium: 102.04mg (2.92%), Vitamin B6: 0.05mg (2.33%), Copper: 0.05mg (2.3%), Calcium: 19.19mg (1.92%), Phosphorus: 17.15mg (1.71%), Vitamin B5: 0.12mg (1.25%), Fiber: 0.3g (1.21%), Vitamin E: 0.16mg (1.05%)