



Peppery Molasses Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



42

CALORIES



118 kcal

DESSERT

Ingredients

- 2 teaspoons baking soda
- 0.8 cup butter softened
- 1 teaspoon cinnamon
- 1 eggs
- 2 cups flour all-purpose
- 0.3 cup blackstrap molasses
- 1.5 teaspoon pepper
- 0.5 tablespoon salt

- 0.8 cup sugar
- 42 servings sugar

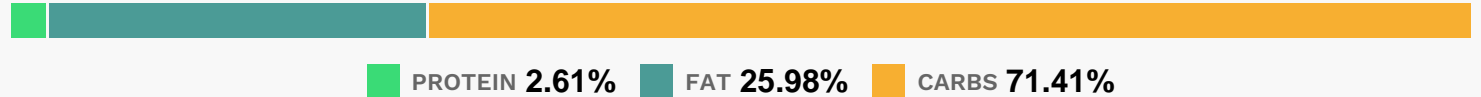
Equipment

- bowl
- baking sheet
- oven

Directions

- Beat butter and sugar in a large bowl until fluffy. Beat in egg; add molasses.
- Combine flour and next 4 ingredients. Gradually add to butter mixture; mix well. Form into one-inch balls and roll in sugar. Arrange 2 inches apart on ungreased baking sheets.
- Bake at 350 for 12 to 15 minutes.
- Remove and cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:8.24, Glycemic Load:14.83, Inflammation Score:-1, Nutrition Score:1.4439130509677%

Nutrients (% of daily need)

Calories: 118.29kcal (5.91%), Fat: 3.5g (5.38%), Saturated Fat: 2.13g (13.29%), Carbohydrates: 21.64g (7.21%), Net Carbohydrates: 21.44g (7.8%), Sugar: 17.06g (18.96%), Cholesterol: 12.61mg (4.2%), Sodium: 163.76mg (7.12%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.79g (1.58%), Manganese: 0.09mg (4.49%), Selenium: 2.84µg (4.05%), Vitamin B1: 0.05mg (3.22%), Folate: 11.52µg (2.88%), Vitamin B2: 0.04mg (2.28%), Iron: 0.41mg (2.27%), Vitamin A: 107.49IU (2.15%), Vitamin B3: 0.37mg (1.87%), Magnesium: 6.52mg (1.63%), Potassium: 39.56mg (1.13%), Copper: 0.02mg (1.07%), Phosphorus: 10.24mg (1.02%)