

## **Soft Spicy Ginger Cookies**

(makes about 40 cookies)

Oven temp: 350F/175C

2 cups/500 ml all purpose flour  
1 tsp/5 ml baking soda  
1/2 tsp/2.5 ml salt  
1 tsp/5 ml cinnamon  
1 tsp/5 ml ginger  
1/2 tsp/2.5 ml nutmeg  
1/4 tsp/1 ml allspice  
1/2 cup/125 ml unsalted butter  
1/4 cup/60 ml dark brown sugar  
1/4 cup/60 ml white sugar (opt)  
1 large egg  
1 tsp/5 ml vanilla extract  
1/4 cup/60 ml molasses

Whisk the flour and spices in a large bowl until combined. Soften the butter with the molasses in a small bowl. Add the vanilla and egg. Add to a well in the flour mixture and stir with wooden spoon just until all flour is gone.

Line a large cookie sheet with parchment paper.

Roll dough into approx 1 inch/2.5 cm balls on cookie sheet.

about 1 inch/2.5 cm apart. Flatten slightly with a fork.

Bake for 10-15 minutes , or until tops crack and bottom is slightly browned.

Cool tray on rack for a few minutes.

