

Cardamom Molasses Cookies



Yield: 2-1/2 dozen
Preheat oven to 375°F
baking sheet, lined with parchment paper.

These are moist cookies will be the hit of your holiday cookie tray.

2 cups	all purpose flour
2 tsp	baking powder
1 tsp	ground cardamom
1 tsp	ground cinnamon
10 tbsp	unsalted butter, room temperature
1 cup	granulated sugar
2 tbsp	molasses
1 large	egg
1/4 cup	granulated sugar

1. In a large bowl whisk together, flour, baking powder, cardamom and cinnamon. Set aside.
2. In a mixing bowl with paddle attachment blend together butter and first sugar, add molasses and egg. Blend well. Place the dry mixture into the butter mixture. Blend until fully mixed.
3. Roll into small balls about the size of a half a dollar. Roll each ball into the sugar.
4. Place on baking sheet and press down with the palm of your hand.
5. Bake for 15-18 minutes or until dry looking on the surface. .