



# NANNY'S MOLASSES COOKIES

BY LISA MYERS

*Bring back the flavours of tradition with these soft, spiced molasses cookies. A nostalgic treat that fills your home with the comforting aroma of the holidays—ideal for sharing with family and friends.*



PREP TIME  
15 MIN



COOK TIME  
11-13 MIN



SERVINGS

ABOUT 24 COOKIES

## Ingredients

- ¾ cup soft butter
- 1 ¼ cup white sugar (¼ cup reserved)
- 1 egg
- ¼ cup light molasses
- 2 cups flour
- 1 tbsp ground ginger
- 2 tsp baking soda
- 1 tsp cinnamon
- ½ tsp salt

## Instructions

1. Mix softened butter and sugar together with stand or hand mixer. Add egg and molasses. Mix in flour.
2. Form into 1-inch balls and roll the balls in reserved sugar.
3. Do not flatten.
4. Bake on ungreased pan at 350°F for 11 to 13 minutes.