

# Molasses Cookies

These molasses cookies are incredible! This molasses cookie recipe is made with simple ingredients and makes the most delicious soft molasses cookies. These ginger molasses cookies are chewy and can be made with or without frosting. Happy baking!



If you love soft molasses cookies, I have the molasses cookie recipe for you! These chewy molasses cookies are the perfect little cookie! They're made with butter, sugar, molasses and all the ingredients that make a knock-out cookie recipe!



If you're looking for some other fun cookie recipes, maybe try these little fellas too.

[Gingerbread Cookie Bars](#)

[Gingersnap Cookies](#)

[Coconut Cookie Bars](#)

[Nutella Cornflake Cookies](#)

[Peanut Butter Surprise Cookies](#)





If you're a fan of ginger molasses cookies, here ya go!

## Molasses Cookies

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- 3/4 cup Butter, at room temperature
- 1 cup Brown Sugar
- 1 large Egg
- 1/4 cup Molasses
- 2 1/4 cup Flour, all-purpose
- 2 tsp Baking Soda
- 1 1/2 tsp Cinnamon
- 1 tsp Ginger Powder
- 1/2 tsp Ground Cloves
- 1/4 tsp Salt

### Vanilla Buttercream frosting

- 1/2 cup Butter, at room temperature
- 1/2 tsp Vanilla
- 4 cups Powdered Sugar
- 2 tablespoons Milk
- Sprinkles (if desired)

## Molasses Cookies

1. Preheat oven to 350 degrees.
2. In an electric mixing bowl, combine the butter and brown sugar. Beat until light and fluffy. Add the egg and

molasses, mix again

3. In a different medium-sized bowl, combine the flour, baking soda, cinnamon, ginger powder, ground cloves, and salt. Mix with a wire whisk until mixed thoroughly.
4. Add the flour mixture to the butter mixture and mix until combined.
5. Roll the dough into 1 1/4" balls and place them on a greased cookie sheet.
6. Bake in a 350-degree oven for 10-12 minutes or until lightly golden on the edges. Take the cookies out of the oven and let them cool for 5 minutes before placing them on wire cooling racks.
7. Frost if desired. Enjoy!

## **Vanilla Buttercream**

1. In a medium-sized bowl, beat the butter with an electric mixer until the butter is light and fluffy. Add the vanilla and beat again
2. Add the powdered sugar and beat until the mixture has pea-sized clumps. Add the milk, 1 tablespoon at a time until the frosting is light and fluffy. (You want it soft enough to spread but firm enough to hold it's shaped)
3. Frost the cookies after they have cooled and add sprinkles if desired

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