Chewy Ginger Molasses Cookies

From The Kitchen Of: Brandi Romero ♡

MAKES APPROXIMATELY
30 COOKIES

Ingredients

2¾ cups flour
2 tsp. ground ginger
1 tsp. cinnamon
¼ tsp. ground cloves
¼ tsp. ground nutmeg
1 tsp. baking soda
¼ tsp. salt
¾ cup butter, room temperature
1 cup packed brown sugar
1 large egg
2 tsp. vanilla extract
⅓ cup molasses
⅓ cup coarse sugar, for rolling

Directions

1. In a bowl, sift together flour, spices, baking soda and salt.
2. Beat butter and sugar until fluffy. Add molasses, vanilla and egg.
3. Add dry ingredients and mix until combined.
4. Refrigerate dough for 30 minutes.
5. Preheat oven to 350°F.
6. Line a cookie sheet with parchment paper.
7. Form dough into 1-inch balls and roll in coarse sugar.
8. Place cookies about 2 inches apart on the prepared sheet.
9. Bake on the middle rack for 8–10 minutes at a time.

For Whoopie Pies:

Once the cookies have completely cooled, spread or pipe the marshmallow cream cheese filling between two cookies.

Brandi's Marshmallow Cream Cheese Filling

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Ingredients

1 (8 oz.) block cream cheese, softened
1 (7 oz.) container marshmallow crème
1 tsp. vanilla bean paste

Directions

Beat together until smooth.
Store refrigerated for up to 3 days.

