

GRANDMA BUTTON'S FAVORITE MOLASSES COOKIE RECIPE

Grandma Button was my paternal grandmother. This is her recipe that I adapted for you.

Reactants needed:

****Note**** All reactants should be at room temperature during the following procedure. Do not double this recipe. (Trust Grandma Button)

- 110 grams butter (1 stick) or 135 grams shortening
- 230 grams dark brown sugar (or 200 grams refined, white sugar + 45 grams molasses)
- 90 grams molasses
- 1 large egg (at room temperature)

- 300 grams or 2 ¼ cups pastry flour or bleached all-purpose flour
- 2.5 mL or ½ teaspoon table salt (sodium chloride, NaCl)
- 10 mL or 2 teaspoons baking soda (sodium hydrogen carbonate, NaHCO₃)
- 5mL or 1 teaspoon ground ginger
- 10 mL or 2 teaspoons cinnamon
- 1.25 mL or ¼ teaspoon ground clove
- 100 grams table sugar (sucrose- used to roll dough balls in before baking)

PROCEDURE:

PREHEAT OVEN TO 165°C or 329°F

1. To a 2-liter bowl, add together butter, brown sugar, and molasses.
2. Mix until sugar is incorporated. Mix at medium speed for 1 minute.
3. Add the egg and mix until incorporated. Set aside.

4. Add together all of the dry ingredients (except for the sucrose). Sift.
5. Add the dry reactants from the 1-liter bowl to the wet reactants in the 2-liter bowl. Slowly stir until well-blended.
6. Form 20 gram balls of mixture using a scooper. Roll the cookie ball in the sucrose until each ball is well coated with sugar. .
7. Place 12 balls on a cookie sheet or baking stone You should have about 42 balls total.
8. Place the cookie sheet into the oven and bake for around 15 minutes until the cookie is one.
9. Carefully remove from oven using a hot mitt. Place on a heat protected surface and allow to come to room temperature (25°C.)
10. Ingest, digest, and egest, but most of all: ENJOY!