

Soft Molasses Cookies

PAIRED WITH FARLY MOUNTAIN PETIT MANSENG 2023

YIELDS 30 COOKIES

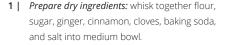
¼ tsp salt 1 large egg 2 cups all-purpose flour2 tsp ground ginger

¼ cup molasses ½ tsp ground cloves 1 tsp baking soda

1 cup granulated sugar

½ cup unsalted butter 1 tsp ground cinnamon





- 2 | Prepare wet ingredients: beat the butter in a separate large bowl with an electric mixer until pale and softened. Mix the egg, molasses and butter together until combined.
- **3** | Add the dry to the wet ingredients and combine into a cookie dough.
- 4 | Scoop off scant tablespoons of dough and roll them into balls with slightly damp hands. Place cookies on lined baking sheets, spaced two inches apart. Freeze for 20-30 minutes. (To make these cookies even more delicious, we recommend rolling the cookie dough ball into additional granulated sugar!)
- 5 | When ready to bake, heat the oven to 375 degrees. Bake the cookies, one tray at a time, for 10-12 minutes, or until puffed up and set around the edges.
- **6** | Allow the cookies to cool on the cookie sheet for 5 minutes, then remove to a wire rack and cool completely.

