



FROM THE EARLY MOUNTAIN RECIPE BOOK

Soft Molasses Cookies

PAIRED WITH EARLY MOUNTAIN PETIT MANSENG 2023

YIELDS 30
COOKIES

¼ tsp salt	2 cups all-purpose flour	¼ cup molasses	1 tsp baking soda	1 cup granulated sugar
1 large egg	2 tsp ground ginger	½ tsp ground cloves	½ cup unsalted butter	1 tsp ground cinnamon

- 1 | Prepare dry ingredients:** whisk together flour, sugar, ginger, cinnamon, cloves, baking soda, and salt into medium bowl.
- 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.

