



Spice Cookies

FROM THE KITCHEN OF
Matt Meier, DPO Board Secretary

INGREDIENTS

- 1.5 sticks butter, softened
- 1 cup granulated sugar
- ¼ cup molasses
- 1 large egg
- 1 ¾ cups plus 2 tablespoons flour
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon ground cloves
- ½ teaspoon fine sea salt

DIRECTIONS

Heat oven to 375 degrees.

Beat butter with the granulated sugar, molasses and egg until fluffy, about 2 minutes. Slowly beat in flour, baking soda, spices and salt.

Shape dough into walnut-size balls and place 2 inches apart on baking sheets. Bake until firm, 10–12 minutes. Let cool on wire racks.