

SHOPPING LIST

Molasses Cookies

- ☐ Unsalted Butter
- ☐ Light Brown Sugar
- ☐ Egg
- ☐ Molasses
- ☐ All Purpose Flour
- ☐ Whole Wheat Graham Flour
- ☐ Baking Soda
- ☐ Cinnamon
- ☐ Nutmeg
- ☐ Kosher Salt

First, check off the items you already have at home.



Professor Fizzy
presents

SNACKS



Molasses Cookies



VEGETARIAN



YES

TIME



Over 1 hour

DIFFICULTY



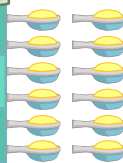
Medium

MAKES



Dozen Cookies

YOU WILL NEED



12 tablespoons
unsalted butter,
room temperature



1 cup
light brown sugar,
packed



1 large egg



1/4 cup
blackstrap molasses



1 cup
all purpose flour



1 cup
whole wheat
graham flour



1 1/2 teaspoons
baking soda



1/2 teaspoon
ground cinnamon



Pinch
ground nutmeg



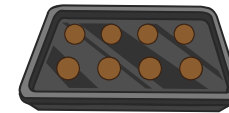
1/2 teaspoon
kosher salt

DIRECTIONS

ATTENTION KIDS: Always cook with a grownup!



STEP 1: Preheat the oven to 350 degrees. Combine the butter and sugar in the bowl of a standing mixer fitted with the paddle attachment and beat on medium speed until smooth and creamy, scraping down the sides of the bowl, as needed. Add the egg and mix until combined, followed by the molasses. Add the remaining ingredients and mix until everything is well incorporated.



STEP 2: Drop large teaspoons of dough onto an ungreased cookie sheet about 2 inches apart, transfer to the oven and bake until the edges are just brown, 8 to 12 minutes, rotating the baking sheet halfway through cooking. For crispy cookies, let cool on the sheet. Let the cookie sheet cool completely between batches and repeat with the remaining dough.



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Nutrition Facts

Serving Size 1 cookie (16g)

Servings Per Container 48 cookies

Amount Per Serving

Calories 70

Calories from Fat 25

% Daily Value*

Total Fat 3g

Saturated Fat 2g

Trans Fat 0g

Cholesterol 10mg

Sodium 65mg

Total Carbohydrate 9g

Dietary Fiber 0g

Sugars 6g

Protein 1g

Vitamin A 2%

Calcium 2%

Total Fat 3g

Saturated Fat 2g

Trans Fat 0g

Cholesterol 10mg

Sodium 65mg

Total Carbohydrate 9g

Dietary Fiber 0g

Sugars 6g

Protein 1g

Vitamin A 2%

Calcium 2%

Total Fat 3g

Saturated Fat 2g

Trans Fat 0g

Cholesterol 10mg

Sodium 65mg

Total Carbohydrate 9g

Dietary Fiber 0g

Sugars 6g

Protein 1g

Vitamin A 2%

Calcium 2%

Total Fat 3g

Saturated Fat 2g

Trans Fat 0g

Cholesterol 10mg

Sodium 65mg

Total Carbohydrate 9g

Dietary Fiber 0g

Sugars 6g

Protein 1g

Vitamin A 2%

Calcium 2%

Total Fat 3g

Saturated Fat 2g

Trans Fat 0g

Cholesterol 10mg

Sodium 65mg

Total Carbohydrate 9g

Dietary Fiber 0g

Sugars 6g

Protein 1g

Vitamin A 2%

Calcium 2%

Total Fat 3g

Saturated Fat 2g

Trans Fat 0g

Cholesterol 10mg

Sodium 65mg

Total Carbohydrate 9g

Dietary Fiber 0g

Sugars 6g

Protein 1g

Vitamin A 2%

Calcium 2%

Total Fat 3g

Saturated Fat 2g

Trans Fat 0g