

King-Sized Molasses Cookies

Everything is bigger in Texas, right? And, bigger is better? Well, these cookies, regardless of the size you decide to make them, are likely to take you on a trip down memory lane. Every time Gigi makes these for the family, the kids gobble them up, and Nana talks about having them as a child. The texture is very similar to a soft cake, not a cookie, and they barely hold their shape when picked up. Gigi does this on purpose, though. If they cook even an extra minute, they are too dry. You may want to make them smaller just so they are a little less messy, but you may need to reduce your cook time.

Ingredients

½ cup butter
1 cup dark molasses
1 cup sugar
2 eggs, beaten
4 cups flour
1 teaspoon salt
1 teaspoon baking soda
2¼ teaspoons cinnamon
1 teaspoon ginger
¾ cup milk



Instructions

- ❖ In a large saucepan, melt the butter with the dark molasses. Stir over low heat until blended.
- ❖ Remove from heat.
- ❖ Add the sugar and beaten eggs.
- ❖ Sift together the flour, salt, baking soda, cinnamon, and ginger.
- ❖ Add dry mixture to the molasses alternating with the milk. Make sure to beat after each addition.
- ❖ Beat until smooth.
- ❖ Drop rounded tablespoonfuls on a greased baking sheet. *(Make sure to leave ample room, because these cookies spread out, thus the king size. They will be about 4 inches in diameter.)*
- ❖ Cook at 375 degrees Fahrenheit for about 10 minutes. *(They should be soft to the touch when done. Be careful. There is a big difference in texture when overcooked for just a minute.)*
- ❖ Let cool a bit on the cookie sheets, then remove to cool on wire racks.


Nana's Kitchen
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8