



Sweet 'n Spicy Sorghum Molasses Cookies

Inspired by ediblenashville.com

12 Tablespoons butter
1 cup granulated sugar
1/3 cup sorghum molasses
1 egg
1-3/4 cup all purpose flour
1/4 teaspoon ground cloves
1/2 teaspoon ground ginger
1 teaspoon cinnamon
1/2 teaspoon salt
1/2 teaspoon baking soda
Sugar and coarse salt for sprinkling

Preheat oven to 350 degrees F. In a large bowl, melt butter. Add sugar, molasses, and egg; whisk well.

Sift flour with cloves, ginger, cinnamon, salt, and baking soda. Add to molasses mixture and stir.

Cover a baking dish with release foil; drop batter onto baking sheet about 2-inches apart with a small ice cream scoop or spoon. Sprinkle with sugar and coarse salt. Bake for 10 minutes. Let cool for 5 minutes. Remove to cooling rack. Makes 24 cookies

About the Recipe: Welcome to autumn! There isn't anything more comforting than warm spicy cookies baking in the kitchen. These cookies are filled with juicy pear flavor and bits of almonds. They stay soft in the center and crunchy on the outside when freshly baked. If you store in covered container, they will soften and become cake-like. This is an old-fashioned recipe with an updated style.