



Iced Molasses Cookies

I always think of it as the cousin to the Ginger Snap. They look the same after baking with the cracking surfaces, but these get a white icing brushed on top.

Makes three dozen

Four baking sheets lined with parchment paper

Preheat the oven to 350°F

4 cups	all-purpose flour
4 tsp	baking soda
4 tsp	ground ginger
1 tsp	ground allspice
1 tsp	ground cloves
1/2 cup	unsalted butter, softened
2 cups	granulated sugar
4 large	egg whites
1 cup	molasses
1/4 cup	granulated sugar

Icing

2 cups	powdered sugar
3-4 tbsp	cream

1. In a large bowl, whisk flour, soda, ginger, allspice, and cloves. Set aside.
2. In a mixing bowl with the paddle attachment, cream butter and sugar. Add egg whites and molasses and fully incorporate.
3. Add dry ingredients into the sugar mixture, mixing until thoroughly blended.
4. Using a #20 scoop, roll each ball into sugar, and place eight per tray, being careful not to crowd the cookies as they spread.
5. Bake until the sides are dry-looking and puffed up a bit. Take them out of the oven and cool; they will sink and crack. Cool completely before placing on a wire rack to fully cool.
6. Blend powdered sugar and cream in a small dish, ensuring it is smooth. Brush a small amount on the top of each cooled cookie. Let the icing cool and harden completely.