



**SURREY**  
FOOD BANK



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## KIM'S CHRISTMAS GINGER MOLASSES COOKIES

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### Ingredients

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2 ¼ c all-purpose flour	¾ c margarine, room temp
1 ½ tsp baking soda	½ c brown sugar
2 tsp ginger	¼ c white sugar
1 ½ tsp cinnamon	⅓ c fancy molasses
¼ tsp cloves	1 egg
¼ tsp nutmeg	2 tsp vanilla extract
¼ tsp salt	⅓ c coarse sugar, for rolling

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### Method

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1. In a medium bowl, sift together flour, baking soda, ginger, cinnamon, cloves, nutmeg, and salt. Set aside. Place the coarse sugar in a shallow bowl and set aside.
2. In a large mixing bowl, beat margarine, white sugar, and brown sugar until fluffy (about 3 minutes). Add egg and beat again until pale and fluffy. Mix in molasses and vanilla until combined.
3. With the mixer on low, gradually add the dry ingredients and beat until just combined. Avoid overmixing to keep cookies soft. Chill the dough in the refrigerator for 1-2 hours.
4. Preheat oven to 180°C (350°F). Line baking sheets with parchment paper.
5. Scoop about 2 teaspoons of dough at a time and roll into small balls. Roll the balls in coarse sugar and place them 2 inches apart on the prepared baking sheets.
6. Using the bottom of a flat glass, gently press down on each ball to slightly flatten. Sprinkle with additional coarse sugar.
7. Bake for 10-11 minutes, or until the edges are set and the cookies are just golden brown. For firmer cookies, bake an additional 2-3 minutes.

*Note: If the cookie tops don't crack by minute 11, remove the baking sheet from the oven and bang it gently on the counter 2-3 times. This helps the cookies spread and form cracks. Return to the oven for 1 more minute.*

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