

Cindy's Molasses Cookies

<http://userealbutter.com/2009/07/13/molasses-cookies-recipe/>
slightly modified from [Figs, Lavender, and Cheese](#)

3/4 cup (170g) butter, softened
1 cup (190g) dark brown sugar, packed
1 cup (225g) sugar
2 eggs, well-beaten
1/2 cup (200g) molasses (*not* blackstrap)
1/2 cup (130g) crystallized ginger, minced
2 tsps (5g) vinegar
1 tbsp vanilla
3 3/4 cups (530g) flour
1 1/2 tsps (7g) baking soda (I use 1 tsp at 8500 ft.)
6 tsps (12g) ground ginger
2 tsps (5g) ground cinnamon
1/2 tsp (1g) ground cloves
1/4 tsp (2g) salt

icing

2 cups powdered sugar
about 1/4 cup milk

Cream together the butter and the sugars. Stir in the eggs, molasses, ginger, vinegar, and vanilla. In a separate bowl, combine the remaining (dry) ingredients and mix well. Add the dry ingredients to the wet mix and beat until just combined. Preheat oven to 325°F. Form dough into 1-inch balls (about 20 grams per ball) and place on cookie sheet or Silpat with 1.5 inches of space between each (they spread a bit). Bake 12-16 minutes (16 minutes for me). Cookies should be still soft when removed from oven. Cool on a wire rack. Makes about 75 cookies.

Make icing: Place powdered sugar in bowl and add a little milk, stirring to incorporate. Continue to add milk until the glaze has a good pouring consistency (but not too runny). Fill a squeeze bottle with the glaze and stripe the cookies. Let the glaze set.