

# Molasses Cookies

- Preheat the oven to 350 degrees
- Soak the raisins and make the buttermilk if needed
- Optional: 1/2 cup raisins-pre-soaked in boiling water-drain before mixing into the dough
- 1/4 cup sugar in the raw or unrefined organic sugar and 1 tablespoon cinnamon for coating the cookies

## Wet Ingredients-Combine in a bowl

- 1/2 cup sugar-I prefer Sugar in the Raw
- Molasses-1/2 cup-un-sulfured if possible
- Light oil-1/2 cup oil
- 1 beaten egg
- 1/4 cup raw milk or buttermilk

## Dry Ingredients-Sift over Wet Ingredients

- 2-1/4 cups flour-Optional 1/2 whole wheat and 1/2 unbleached flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon ginger
- 1/4 teaspoon allspice
- 1/4 teaspoon cinnamon
- 1/4 teaspoon salt

## Instructions & Bake Time

- Mix together the wet ingredients in a bowl
- Sift in the dry ingredients over the wet ingredients bowl. Do not to over mix
- You may choose to hand mix the batter
- Fold in the well-drained raisins (optional)
- Drop by small cookie scoops into a bowl of sugar and cinnamon
- Roll in the cinnamon-sugar mixture
- Drop on greased cookie sheets or cookie sheets lined with silicone. If using silicone lined sheets or copper cookie sheets, omit grease

## Bake Time:

- Bake for approximately 10 minutes
- Leave on cookie sheet for 1-2 minutes
- Place on a cooling rack to cool

