

# Pumpkin Molasses Cookies

## Ingredients:

- 2 1/3 cups flour
- 2 tsp baking soda
- 1/2 tsp salt
- 1 tablespoon pumpkin pie spice
- 1/4 tsp black pepper
- 8 Tbs butter, room temperature
- 1 cup brown sugar, packed
- 1/4 cup molasses
- 2/3 cup pumpkin puree
- 1 large farm fresh egg
- 1/2 cup sugar or Honey Crystals for rolling



## Directions:

**Preheat oven to 350 degrees F. Line 2 baking sheets with parchment paper.**

1. Whisk together the flour, baking soda, salt, pumpkin pie spice, and pepper.
2. Using a mixer, beat the butter on medium speed until smooth and creamy. Add brown sugar, molasses, and pumpkin puree and beat for 2 minutes, scraping down the sides of the bowl as needed. Add the egg and beat for 1 minute more. Reduce the mixer speed to low and add the dry ingredients, mixing until the flour and spices disappear. If flour remains in the bottom of the bowl, mix the last of the dry ingredients by hand to avoid over beating. You will have a very soft dough.
3. Divide dough in half and wrap each piece in plastic wrap. Freeze for at least 30 minutes or refrigerate for at least 1 hour. The dough is sticky, so the longer time it can chill the easier it is to work with.
4. Put sugar or Honey Crystals in a small bowl. Working with one packet of dough at a time, divide it into 12 pieces, and roll each piece into a ball. Roll the balls in the sugar and use the bottom of a glass to press down on the cookies until they are between 1/4 and 1/2 inch thick. Transfer to cookie sheets. Do not overcrowd.
5. Bake the cookies one sheet at a time for 12-14 minutes, or until the top feels set to the touch. Remove from the oven and let cool 5 minutes on the sheets before transferring them to a cooling rack.
6. Repeat with second batch of dough. Makes 24 cookies.

