

Shopping List:

2 cups and 2 Tbsp all-purpose flour
1 Tbsp cornstarch
2 tsp baking soda
2 tsp cinnamon, divided
½ tsp salt
1 tsp ginger
¼ tsp cloves
⅛ tsp nutmeg
¾ cup (1.5 sticks) butter, softened
¾ cup Dixie Crystals Light Brown Sugar
½ cup, divided Dixie Crystals Extra Fine Granulated Sugar
¼ cup molasses
1 large egg
2 tsp vanilla extract

Cooking Instructions:

Preheat oven to 350°F and line two cookie sheets with a silicone mat or parchment paper. Set aside. In a medium-sized bowl, whisk together flour, cornstarch, baking soda, one teaspoon cinnamon, salt, ginger, cloves, and nutmeg. Set aside. In a small bowl, combine ¼ cup granulated sugar and remaining one teaspoon cinnamon. Set aside. In a stand mixer, cream together butter, brown sugar, and remaining ¼ cup granulated sugar until light and fluffy. Add molasses, egg and vanilla extract, mixing until well combined. Slowly add dry ingredients to wet ingredients, and mix until fully combined. Roll one heaping tablespoon of dough into balls and toss in cinnamon sugar mixture. Place on cookie sheets, leaving about 2-inches for spreading. Bake for 10 minutes, until edges are just set. While warm and just out of the oven, sprinkle tops of cookies with any remaining cinnamon sugar mixture. Store in an airtight container for up to a week.