



## Giant Molasses Cookies

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*My family always requests these soft molasses cookies. These chewy molasses cookies are also great for shipping as holiday gifts or to troops overseas. —Kristine Chayes, Smithtown, New York*

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**TOTAL TIME:** Prep: 30 min. Bake: 15 min./batch

**YIELD:** 2 dozen.

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### Ingredients

1-1/2 cups butter, softened

2 cups sugar

2 large eggs, room temperature

1/2 cup molasses

4-1/2 cups all-purpose flour

4 teaspoons ground ginger

2 teaspoons baking soda

1-1/2 teaspoons ground cinnamon

1 teaspoon ground cloves

1/4 teaspoon salt

1/4 cup chopped pecans

3/4 cup coarse sugar

### Directions

**1.** Preheat oven to 350°. In a large bowl, cream butter and sugar until light and fluffy. Beat in eggs and molasses. Combine the flour, ginger, baking soda, cinnamon, cloves and salt; gradually add to creamed mixture and mix well. Fold in pecans.

**2.** Shape into 2-in. balls and roll in coarse sugar. Place 2-1/2 in. apart on ungreased baking sheets. Bake 13-15 minutes or until tops are cracked. Remove to wire racks to cool.

