

OATMEAL MOLASSES SPICE COOKIES

MAKES 70 COOKIES

INGREDIENTS

2 cups butter
2 cups brown sugar
1 ½ cups molasses
4 eggs
6 cups whole wheat or all purpose flour
4 cups oats
1 teaspoon salt
2 ½ teaspoons baking soda
4 teaspoons cinnamon
2 teaspoons cardamom
2 teaspoons ginger
1 teaspoon orange zest
1 teaspoon nutmeg
1 teaspoon allspice

DIRECTIONS

1. Preheat oven to 350°F. Line two full sheet pans with parchment paper.
3. Cream together butter, sugar and molasses in mixer. Add eggs and blend well.
4. Mix all dry ingredients (flour, oats, salt, baking soda, cinnamon, cardamom, ginger, orange zest, nutmeg, allspice) in a large mixing bowl until well blended. Stir into wet ingredients and mixed well until combined.
5. Scoop dough with a 1 oz scoop, spacing them 2 inches apart.
6. Bake for approximately 10 minutes for soft and chewy cookies.
7. Cool slightly; remove from cookie sheet to wire rack.