Chewy Molasses Spice Cookies

dessert · cookies

Credit: Claire Saffitz

basis all-purpose flour = 488 g yield 42 × 28 g

	Ingredient	Grams	Baker's	Total	Method
1	all-purpose flour[1]	488	100.0%	38.7%	Whisk together in a large bowl.
	baking soda	18.0	3.7%	1.4%	
	ground ginger (2 1/2 tsp)	≈4.5	0.92%	0.36%	
	black pepper, finely ground (1/2 tsp)	≈1.2	0.24%	0.09%	
	allspice (1/2 tsp)	≈1.0*	0.19%	0.08%	
	salt (1/2 tsp)	≈1.4	0.29%	0.11%	
	ground cloves (1/4 tsp)	≈0.5*	0.11%	0.04%	
2	unsalted butter, melted and cooled	170	34.8%	13.5%	Stand mixer with the paddle, medium speed, until slightly pale, about ***1 min***.
	dark brown sugar, packed	300	61.5%	23.8%	
3	eggs, at room temperature (2 large)	100	20.5%	7.9%	Add one at a time, beating well after each, until fluffy, about ***1 min***.
4	molasses, unsulfured	160	32.8%	12.7%	Beat in until combined. On low, add the flour mixture gradually; stop when the last flour disappears. The dough is very soft and sticky.
	apple cider vinegar	9.0	1.8%	0.71%	
	vanilla extract (2 tsp)	≈8.4	1.7%	0.67%	
5					Halve the dough; wrap each half and press into a 6 × 6-inch square. Refrigerate until firm, at least ***1 hour*** and up to ***2 days***.
6					Set racks in the upper and lower thirds and heat the oven to ***175 °C***. Line two rimmed baking sheets with parchment.
7	demerara sugar (for rolling)	*1/2 cup*			Portion one square into 28 g pieces and roll each into a ball, about 1 1/4 inches. Toss in the demerara and set 3 inches apart. Refrigerate any that don't fit.
8					Bake until the edges are firm and the centers still very soft and slightly shiny, ***12-14 min***, switching racks and rotating front to back halfway. They look nearly raw and set as they cool; ***2 min*** longer for crisper cookies. Cool ***15 min*** on the sheets, then move to a rack. Repeat with the rest of the dough.
	Total	**1262**	258.6%	100.0%	

≈ converted from a volume or count through ingredients.yaml
* under 1.0 g: below what the scale weighs reliably

Notes

Keeps 5 days airtight at room temperature.

Freeze the sugared balls on a sheet, then bag them; up to 2 months. Bake from frozen, a couple of minutes longer.

[1]Use unbleached. Bleached flour only for cakes.