

Lavender - Ginger Molasses Cookies

Makes about 6 dozen

Ingredients:

- 1.5 cups Butter unsalted softened
- 1 cup Granulated sugar
- 1 cup Lavender sugar
- 2 Eggs
- 0.5 cup Molasses
- 2 Tablespoons Water
- 4.5 cups All-purpose flour
- 4 teaspoon Ground ginger
- 2 teaspoon Baking Soda
- 1.5 teaspoon Ground cinnamon
- 1 teaspoon Ground cloves
- 0.5 teaspoon Salt
- 1 cup Lavender Sugar for rolling
- Lavender Buds to garnish (optional)



Instructions:

- Measure flour, salt, cinnamon, ginger, baking soda, and cloves into a bowl, running a whisk through to blend. Next, measure the sugar in another bowl and set it aside.
- Add the butter to a stand mixer and mix it for a minute or two to ensure it is soft. Next, stop the mixer and scrape down the sides and add the sugar. You want the sugar incorporated into the butter, so mix on a medium mixer speed for 3 minutes. Next, add the eggs and incorporate. Stop the mixer and scrape down the sides, then add the water and molasses mixing until combined.
- Add the flour mixture and mix just until blended. Preheat the oven to 350°F Using a small cookie scooper, roll the scoop into a ball. They should be about 1" in diameter. Roll in the lavender sugar and place on a cookie sheet lined with parchment paper. Press with fork and sprinkle with lavender sugar and lavender buds (optional).
- Bake for 8-10 minutes at 350°F. I allowed them to stay on the cookie sheet for a few minutes before moving them to a cooling rack.



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