



Soft and Chewy Ginger Molasses Cookies

These cookies are so good, you can't possibly eat just one. Made with [Pamela's All-Purpose Flour Artisan Blend](#). Original recipe created by Chandice Probst at [Gluten Free Frenzy](#).

Ingredients

- $\frac{2}{3}$ cup white sugar, plus more for rolling the cookies
- $\frac{1}{3}$ cup packed brown sugar
- $\frac{1}{4}$ cup molasses
- 1 egg, large
- $\frac{3}{4}$ cup coconut oil, melted
- 2 cups plus 2 tablespoons (298 g) [Pamela's All-Purpose Flour Artisan Blend](#)
- 2 teaspoons baking soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon ground ginger
- 2 teaspoons allspice

Directions

Preheat the oven to 350°. Grease a baking sheet or line it with parchment paper.

In the bowl of stand mixer with paddle attachment, mix white sugar, brown sugar, molasses, and egg until smooth. Add coconut oil and mix to combine. In a separate bowl, whisk together All-Purpose Flour Artisan Blend, baking soda, salt, ginger, and allspice. With mixer on low to medium speed, slowly add flour mixture to mixing bowl, making sure to scrape down the sides. Mix until evenly combined.

Pour a little extra sugar to coat cookies into a small bowl. Roll dough into $\frac{1}{2}$ -inch balls, roll each ball in sugar, and place on baking sheet, spacing balls two inches apart.

Bake 12 to 15 minutes, until golden and still soft to the touch. Use a spatula to immediately and carefully transfer cookies from baking pan to a wire rack to cool. Enjoy with a nice cold glass of milk.