Molasses Cookie Recipe

We’re happy to share our Nauvoo Historic Sites Molasses Cookie recipe. This Pioneer and modern-day favorite is sure to be popular with your family as well. Print and cut out the following recipe cards:

1. Cream together oil, eggs, molasses, and sugar. Add water.
2. In a separate bowl, combine flour, baking soda, salt and spices.
3. Add the dry ingredients to the wet ingredients, mix until combined.
4. Chill well before rolling out the dough onto a floured surface. Cut out shapes.
5. Bake at 350°F for 7-8 minutes for soft cookies; 9-10 minutes for crispier cookies.