Ginger Molasses Cookies

2 1/4 cups flour

2 teaspoons baking soda

1/4 teaspoon salt

1 teaspoon ground cinnamon

1 teaspoon ground ginger

1/2 teaspoon allspice

1/2 teaspoon ground cloves

3/4 cup unsalted butter, softened

1 cup dark brown sugar

1 extra-large egg

1/4 cup regular unsulphured molasses

granulated sugar (for coating cookie dough before baking)

Sift flour, baking soda, salt, cinnamon, ginger, allspice, and cloves into a medium bowl.

Cream the butter and brown sugar in a large mixing bowl with mixer on high speed until light and fluffy.

Beat in the egg and molasses, then increase the speed to high and beat about 1 minute longer.

Mix in the flour mixture on low speed. The batter will be rather stiff.

Place some granulated sugar on a small plate or saucer.

Use a 1/4 cup ice cream scoop to form portions of dough.

Transfer the dough to your hands and roll each portion into a rough ball, then roll each ball into the sugar.

Dampen your fingers with water and press down lightly on each cookie to flatten it a little and dampen the top.

Refrigerate one filled baking sheet while the other bakes.

Bake for 12 minutes, or until the cookies have spread and are firm to the touch.

Rotate the sheet 180 degrees halfway through the baking time.

Remove from the oven and let the cookies cool on a wire rack.