

## **Chewy Molasses Cookies with Cream Cheese Frosting**

Step 1- Pour yourself a large glass of wine.

3/4 cup butter, melted  
1 cup packed brown sugar  
1 egg  
1/4 cup molasses  
2 cups all-purpose flour  
1 teaspoons baking soda  
1/2 teaspoon salt  
2 tablespoons pumpkin pie spice (cinnamon, ginger, cloves)  
1/2 cup white sugar

In a bowl, mix butter, brown sugar, egg and molasses together until combined. In another bowl, mix flour, baking soda, salt and spices until well combined. Add dry ingredients to the molasses mix. Cover and chill for an hour in the fridge (don't recommend the freezer).

Preheat oven to 375. Roll dough into small balls in your hand and then roll in the white sugar. Place cookies 2 inches apart on a greased cookie sheet. Bake for 8-10 minutes. Cool and then frost with cream cheese icing. The icing isn't necessary, but I thought it was yummy!

**Cream Cheese Icing** (adapted from the Repressed Pastry Chef magnificent cream cheese icing)

I really like this icing recipe because it is the only one I have found that is pipeable.

2 tablespoons unsalted butter – COLD  
1 cup powdered sugar (divided in two parts)  
1/2 teaspoon vanilla extract (I use clear, so it doesn't turn it brownish)  
1 8oz pkg of cream cheese - room temperature (not this again- eyeroll), divided in three parts  
1 tablespoon shortening

### **Directions**

Beat 1/2 cup sugar and butter in large bowl until light and fluffy. Add vanilla and combine very well. Add the first third of the cream cheese and combine very well. Add the shortening and combine very well. Add the remaining cream cheese one piece at a time, combining very well after each. Gradually add the rest of the sugar and combine thoroughly until light and fluffy.