

# Molasses Spice Kisses

*Recipe submitted by Jennifer Lewis*

## Ingredients

1 stick (4 oz) butter, softened	½ tsp baking soda
¾ cup firmly packed dark brown sugar	½ tsp salt
1 egg yolk	1 tsp cinnamon
1 Tbsp dark molasses	1 tsp ground ginger
½ tsp vanilla extract	½ tsp ground allspice
1 ½ cups flour	½ tsp grated nutmeg
	½ cup powdered sugar

## Directions

1. In a medium bowl, beat butter and brown sugar with an electric mixer on medium speed until light and fluffy. Beat in egg yolk, molasses, and vanilla.
2. Mix the rest of the dry ingredients except the powdered sugar, then add to wet mixture, beating until blended. Cover and refrigerate at least 1 hour or until firm.
3. Preheat oven to 400°. Roll dough into small balls and place 1 inch apart on ungreased cookie sheet.
4. Bake 6 to 8 minutes, or until cooked through. Cookies should have cracks on the top. Let cool on sheets 2 minutes, then remove to a rack. When completely cool, sprinkle with powdered sugar.