

JOE FROGGERS (NEW ENGLAND MOLASSES COOKIES)

<http://andreasrecipes.com/2010/07/12/joe-froggers-new-england-molasses-cookies>

Makes up to 96 small cookies or 60 large cookies, depending on size.

Equipment

stand mixer with paddle attachment

1 small bowl

1 medium bowl

1 large bowl

rolling pin

baking sheets, greased or lined with parchment

round cookie cutter, 2-inch for smaller cookies, 4-inch for larger cookies (or a coffee can)

Ingredients

3/4 cup (180 ml) hot water

5 tablespoons dark rum

1 cup (2 sticks) unsalted butter

2 cups (350 g) granulated sugar

2 teaspoons baking soda

2 cups (480 ml) molasses, dark un sulphured

6 cups (720 g) unbleached all-purpose flour

1 tablespoon salt

1-1/2 teaspoons ginger

1 teaspoon ground cloves

1 teaspoon allspice

1/2 teaspoon freshly grated nutmeg

Preparation

1. Preheat oven to 375° F/190° C.
2. Combine the hot water and dark rum in a small bowl.
3. In the bowl of the stand mixer, cream together the butter and sugar.
4. In a medium bowl, combine the baking soda and molasses.
5. In a large bowl, whisk together the flour, salt, ginger, cloves, allspice, and nutmeg.

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6. Add the rum mixture to the butter mixture and mix well. Add 1/3 of the molasses and 1/2 the dry ingredients and mix well. Add another 1/3 of the molasses and the rest of the dry ingredients and mix well. Finally add the remaining molasses and mix until well blended. The dough should be stiff but not hard. If the dough is too stiff, add a little water; if not stiff enough, add more flour.
7. Divide the dough into three balls, cover with plastic wrap, and chill thoroughly.
8. Lightly sprinkle flour on a cutting board. Roll out each ball of dough to about 1/4-inch (1.25 mm) thick and cut with cookie cutter.
9. Bake on prepared cookie sheets for 10 minutes. Remove from the oven and allow to rest for 1 to 2 minutes on the sheet, then remove to a wire rack and cool completely.