

Our State eats

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Moravian Christmas Tree Cookies

Yield: 16 cookies.

- ½ cup molasses**
- ¼ cup light brown sugar**
- 2 tablespoons salted butter**
- 2 cups all-purpose flour, plus more for dusting**
- ½ teaspoon baking soda**
- ½ teaspoon ground allspice**
- ½ teaspoon ground ginger**
- 1 teaspoon ground cinnamon**
- ½ teaspoon ground cloves**
- ½ teaspoon ground nutmeg**
- 1 tablespoon vegetable oil**

In a saucepan over low heat, combine molasses, sugar, and butter. Stir until well incorporated.

In a large bowl, whisk together flour, baking soda, and spices. Pour molasses mixture and oil into flour mixture and stir until well incorporated. The dough will separate from the bowl.

On a lightly floured cutting board, knead dough until smooth, about 3 to 5 minutes.

Cut ball of dough in half. Wrap dough halves in plastic wrap and refrigerate for at least 4 hours and up to overnight. Before baking, let dough sit out for 15 minutes.



Preheat oven to 350°.

Lightly flour a cutting board and rolling pin. Roll dough to ¼-inch thick. Cut out cookies with a tree-shaped cutter. Using a sharp-edged spatula, place cookies on a parchment-lined baking sheet.

Bake cookies for 10 to 12 minutes or until the edges are lightly browned.

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