*Cookie Story:* When it comes to food, it can be hard to please everyone in our family except we all agree that molasses cookies are yummy! This holiday season we want to include this treat on our cookie plates. Chef E’s favorite holiday flavor is pumpkin pie so he had the idea for these molasses cookies with a pumpkin pie twist. He also had the idea to dip them just a bit in chocolate and add some sprinkles for an extra festive bit of flair.

**Pumpkin Ginger Molasses Cookies**

**By Enzo Chickadel**

Makes about 120 cookies, could be nice with 10 cookies per treat box

Ingredients

165 g unsalted butter, softened

215 g organic cane sugar, granulated

80 g pureed pumpkin

90 g full flavor molasses

380 g cookie base (1/3 of 1 bag of energy cookie base)

1 teaspoon baking soda

¼ teaspoon salt

2 teaspoons ground ginger

1 teaspoon ground cinnamon

½ teaspoon ground cloves

Extra organic cane sugar, granulated, just for rolling cookie balls in before baking, about 150 g

Instructions

Preheat oven to 350 degrees Fahrenheit.

Line baking sheets with parchment paper.

1. Combine dry ingredients (cookie base, baking soda, salt and all spices) in a medium bowl and whisk together. Set bowl of dry ingredients aside.
2. In a large bowl, cream together unsalted butter and sugar.
3. Beat in pumpkin puree and molasses to the butter/sugar mixture.
4. Add the dry ingredients to the wet ingredients and beat on low.
5. Place about 150 g of granulated sugar in a bowl.
6. Dough will be soft but form a small, 1 inch ball of dough and drop the dough ball into the granulated sugar, turning to coat. (Once the dough is coated in sugar it is easier to form into a ball.)
7. Repeat process and place cookie balls onto a parchment lined baking sheet spaced about 2 inches apart.
8. Bake for 7-8 minutes. Watch for slight browning at the edges and take out.
9. Let cookies cool on the baking sheet for at least 5 minutes before fully cooling them on a baking rack.

For Pumpkin Ginger Molasses Cookies-

Optional: Dip and Sprinkle a few to make them fancy:

1. Melt about ½ cup of chocolate chips in a glass (or microwave safe) bowl. Put the chocolate chips in for 30 secs, stir, 15 seconds, stir, and repeat until almost all the chocolate chips are melted. Once most of the chips have melted, keep stirring the chocolate, letting the residual heat finish melting the chocolate until you have a smooth mixture. If the chocolate is too thick for dipping, add about 1 teaspoon of coconut oil and stir to incorporate.
2. Dip about ¼ of the cookie into the chocolate (mostly on the front edge) and place the cookie back on a parchment lined baking sheet.
3. Sprinkle the chocolate dipped edge with sparkling, decorative sugar.
4. Let dry at room temperature or in the refrigerator.