

Molasses Spice Cookiees



1 package Yumree Yumree Cookiees mix
1 teaspoon ground cinnamon
1/2 teaspoon baking powder
1/4 teaspoon ground allspice
1/4 teaspoon ground nutmeg
1/8 teaspoon ground ginger
1/2 cup plus 3 tablespoons butter, softened
1/4 cup packed brown sugar
1/4 cup molasses
1 egg
1 teaspoon vanilla extract

In a medium bowl, combine Yumree Yumree Cookiees mix, cinnamon, baking powder, allspice, nutmeg, and ginger. Mix well and set aside.

In a small saucepan, melt butter over medium heat. Reduce heat to low. Add brown sugar and molasses. Stir until blended. Remove from heat and pour into a large mixing bowl. Add egg and vanilla to butter mixture and mix well. Add dry ingredients to butter mixture in three additions, mixing well after each addition. Scrape sides of bowl often. Drop cookiees with a small cookie scoop onto an ungreased baking sheet.

Bake at 375 degrees for 8 to 9 minutes. Immediately remove cookiees from baking sheet and cool on a wire rack.

Makes 3 dozen

Cook's Note: *Electric mixer required.*