

# MOLASSES SPICE-LEMON COOKIES

## Cookies

- 2 cups (10 ounces) all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- $\frac{3}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon ground cloves
- 12 tablespoons unsalted butter, melted and cooled
- 2 cups (14 ounces) granulated sugar
- $\frac{1}{4}$  cup robust or full molasses
- 1 large egg

## Filling

- 3 tablespoons unsalted butter, softened
- 2 cups (8 ounces) confectioners' sugar
- 3 tablespoons lemon juice

**For the cookies:** Whisk flour, baking soda, cinnamon, ginger, salt, and cloves together in bowl. Whisk melted butter,  $1\frac{1}{2}$  cups granulated sugar, molasses, and egg in second bowl until combined. Stir flour mixture into molasses mixture until incorporated. Cover bowl tightly with plastic wrap and chill until firm, about 1 hour.

Adjust oven racks to upper-middle and lower-middle positions and heat oven to 375 degrees. Line 2 baking sheets with parchment paper. Spread remaining  $\frac{1}{2}$  cup granulated sugar in shallow dish.

Roll dough into  $\frac{3}{4}$ -inch balls, and then roll in granulated sugar to coat; space dough balls 2 inches apart on prepared sheets. Bake until tops are just beginning to crack, 8 to 10 minutes, switching and rotating sheets halfway through baking. Let cookies cool on sheets for 5 minutes, then transfer to wire rack. Repeat with remaining dough. Let cookies cool completely.

**For the filling:** Whisk butter, confectioners' sugar, and lemon juice in bowl until smooth. Spread heaping 1 teaspoon filling over bottom of half of cookies, then top with remaining cookies, pressing lightly to adhere. Let filling set, about 1 hour, before serving.