

Grammy's Spice Cookies  
Recipe from Claire Will

Adapted by Melissa Clark, "Thanks for the Holiday Desserts,"  
*The New York Times*, "A Good Appetite" column December 14, 2012

Yield: about 3 dozen

Time: 1 hour

## INGREDIENTS

1 cup/225 grams unsalted butter (2 sticks), softened  
1 cup/200 grams granulated sugar  
¼ cup/60 milliliters molasses  
1 large egg  
1 ¾ cups plus 2 tablespoons/240 grams all-purpose flour  
2 teaspoons baking soda  
1 teaspoon ground cinnamon  
¾ teaspoon ground ginger  
¾ teaspoon ground cloves  
½ teaspoon fine sea salt  
3 ¾ cups/460 grams confectioners' sugar  
1 teaspoon vanilla extract  
3 tablespoons heavy cream or milk, more as needed  
1 to 2 tablespoons Irish whiskey, optional

## PREPARATION

1. Heat oven to 375 degrees. Line several baking sheets with parchment paper or nonstick liners.
2. Using an electric mixer, beat 12 tablespoons butter with the granulated sugar, molasses and egg until fluffy, about 2 minutes. Slowly beat in flour, baking soda, spices and salt.
3. Shape dough into walnut-size balls and place 2 inches apart on baking sheets. Bake until firm, about 10 to 12 minutes. Let cool on wire racks.
4. To make the icing, beat remaining 4 tablespoons butter with the confectioners' sugar until smooth. (Go slowly so you don't create a sugar storm.) Beat in the vanilla and enough cream or milk, and whiskey (if using), to make a spreadable frosting. Slather on fully cooled cookies.