Bates Brandied Ginger Cookies

Makes 48 cookies

2.5 sticks margarine or butter

1 c. light brown sugar

3/4 c. granulated sugar

¼ c. + 3 T molasses

1 ¼ tsp. brandy

1 tsp. vanilla extract

2 eggs

3 ½ c. flour

1 tsp. baking soda

½ tsp. kosher salt

2 ½ tsp ground cinnamon

2 tsp. ginger

¼ tsp ground cloves

½ cup white sanding sugar

1. Preheat oven to 300 degrees
2. Beat margarine or butter with sugars until light and fluffy.
3. Add molasses, brandy, vanilla extract and eggs. Beat until incorporated, scraping the bowl as needed.
4. In a separate bowl, whisk together flour, baking soda, salt and spices. Add to the butter mixture
5. Beat until incorporated, being sure to scrape the bowl.
6. Scoop batter onto a parchment lined baking sheet and garnish with sanding sugar.
7. Bake for approximately 12 minutes.