



Rum Glazed Molasses Spice Cookies

My Winter Kitchen Smells Like This

Hello, my dear. Come sit. My kitchen smells like ginger and warmth. I just pulled a batch of cookies from the oven. They are my Rum Glazed Molasses Spice Cookies. The smell takes me right back.

I first had a cookie like this at my friend Mabel's house. It was a snowy afternoon. She called them her "winter warmers." I still laugh at that. I knew I needed the recipe. Doesn't that smell amazing? What does your favorite winter treat smell like?

Why These Spices Matter

Let's talk about the spices. Cinnamon, ginger, cloves. They are not just for flavor. They feel like a hug from the inside. On cold days, these spices warm you up.

That little bit of black pepper is my secret. It is not for heat. It makes the other spices sing. It wakes them all up. *Fun fact: centuries ago, these spices were more valuable than gold!* Isn't that something? Now we can just enjoy them.

The Heart of the Cookie

The dough is very soft. Do not worry. That is how it should be. You will roll it into little balls. Then, you roll them in sugar. This is the fun part.

The sugar gives them a sweet, crackly coat. It is like putting a winter sweater on each cookie. Here is the big trick: do not overbake them. They will look a bit soft in the middle. That is perfect. They firm up as they cool. Trust me on this.

A Little Story in Every Bite

Food is more than eating. It is about stories. My grandma used molasses in everything. She said it was for strength. I think she was right.

Using it here makes the cookies deep and rich. It is a humble ingredient. But it makes something special. That matters. Simple things often do. What food reminds you of your family?

The Glaze and the Glow

Now for the magic. The rum glaze. You just whisk powdered sugar and dark rum. The rum has a deep, grown-up flavor. It makes the cookies shine.

You drizzle it on when the cookies are cool. It dries like a little frost. This step makes them feel festive. It turns a simple cookie into a celebration. Do you like desserts with a little glaze or lots of frosting?

Your Turn in the Kitchen

Now you have the recipe. And you have my stories. Baking is a way to share warmth. These cookies are perfect for sharing.

Making them fills your home with the best smell. That matters too. It creates a feeling of comfort. Will you make these for someone special this season? I would love to hear about it.

Ingredients:

Ingredient	Amount	Notes
Granulated sugar	$\frac{1}{3}$ cup (plus $\frac{1}{2}$ cup for dipping)	About 2 $\frac{1}{2}$ oz / 71g for the $\frac{1}{3}$ cup
Unbleached all-purpose flour	2 $\frac{1}{4}$ cups	11 $\frac{1}{4}$ oz / 319g
Baking soda	1 teaspoon	
Ground cinnamon	1 $\frac{1}{2}$ teaspoons	
Ground ginger	1 $\frac{1}{2}$ teaspoons	
Ground cloves	$\frac{1}{2}$ teaspoon	
Ground allspice	$\frac{1}{4}$ teaspoon	

Ingredient	Amount	Notes
Ground black pepper	¼ teaspoon	
Table salt	¼ teaspoon	
Unsalted butter	12 tablespoons (1 ½ sticks)	Softened but still cool
Dark brown sugar	⅓ cup	About 2 ½ oz / 71g
Large egg yolk	1	
Vanilla extract	1 teaspoon	
Molasses	½ cup	Light or dark, about 6 oz / 170g
Confectioners' sugar	1 cup	About 4 ½ oz / 128g (for glaze)
Dark rum	2 ½ – 3 tablespoons	For the glaze



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Instructions

Step 1: First, get your oven ready. Move a rack to the middle. Heat it to 375 degrees. Line two baking sheets with parchment paper. Pour that 1/2 cup of sugar into a cake pan. This will be for rolling our cookie balls later. Doesn't that smell amazing already?

See also Celery Salad with Holiday Sparkle

Step 2: Now, let's mix the dry things. Whisk the flour, baking soda, all the spices, and salt together. Do this in a medium bowl. Set it aside for a moment. I love the color of all those spices mixed. It reminds me of autumn leaves.

Step 3: Time for the mixer. Beat the soft butter with both sugars. Do this until it's light and fluffy. This takes about 3 minutes. Then add the egg yolk and vanilla. Beat it again. Finally, mix in the molasses. (Scrape the bowl well here, or you'll find a sticky surprise!)

Step 4: Bring it all together. With the mixer on low, add the flour mixture. Mix just until you see no more flour. The dough will be quite soft. That's perfect. Roll tablespoonfuls into 1 1/2-inch balls. Roll each ball in the sugar in your cake pan. Place them on your baking sheets.

Why do we space them 2 inches apart? Share below!

Step 5: Bake them one sheet at a time. Bake for about 11 minutes. Rotate the sheet halfway. The cookies will look puffy and soft inside the cracks. Let them cool on the sheet for 5 minutes. Then move them to a rack to cool completely. I still laugh at how I used to overbake these.

Step 6: Let's make the magical glaze. Whisk the powdered sugar and 2

1/2 tablespoons of rum. Add more rum if it's too thick. Drizzle this glaze over your cooled cookies. Let the glaze dry for 10-15 minutes. Then, they are ready for a story and a glass of milk.

Creative Twists

These cookies love to play dress-up. You can give them a whole new personality. Try one of these fun twists next time you bake. I think my grandson invented the third one.

Add a pinch of orange zest to the cookie dough for a sunny little kick.

Swap the rum glaze for a simple lemon glaze. Use lemon juice instead of rum.

Press a single chocolate chip into the center of each warm cookie right after baking.

Which one would you try first? Comment below!

See also Water Serpent Noel

Serving & Pairing Ideas

These cookies tell a story all on their own. But they love good company. For a cozy plate, serve them with a slice of sharp cheddar cheese. The salty and sweet is wonderful. Or, crumble one over vanilla ice cream. It's a perfect little sundae.

For drinks, a hot cup of spiced apple cider is my non-alcoholic favorite. The spices sing together. For a grown-up treat, a small glass of tawny port wine is just right. It sips like a warm hug. Which would you choose tonight?



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Keeping Your Spice Cookies Perfect

These cookies keep their soft heart for days. Just store them in a tin at room temperature. Layer them with parchment paper so they don't stick.

You can freeze the dough balls for later. Roll them in sugar and freeze on a tray. Then pop them into a bag. Bake straight from the freezer, adding a minute or two.

I once left a batch out overnight. They were still wonderfully chewy the next morning. Batch cooking means you always have a sweet treat ready. This matters for busy days or surprise guests.

Have you ever tried storing it this way? Share below!

Cookie Troubles and Easy Fixes

First, your cookies spread too thin. Your butter was likely too warm. Chill your dough for 30 minutes before baking. This helps them keep their lovely shape.

Second, the cookies taste bitter. You may have used baking powder by mistake. Always double-check your baking soda. Getting this right matters for a happy, spicy flavor.

Third, the glaze is too runny. I remember when my first glaze was a puddle! Just add a little more powdered sugar. Fixing small issues builds your cooking confidence. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make these gluten-free? A: Yes! Use a good gluten-free flour blend. The results are just as tasty.

Q: Can I make the dough ahead? A: Absolutely. It chills beautifully for up to three days.

Q: What if I don't have rum? A: Use milk or strong brewed tea for the glaze. The spice cookies are still wonderful plain.

Q: Can I double the recipe? A: You can, but mix it in two batches. This ensures everything blends evenly.

Q: Is the black pepper necessary? A: It is my secret! It adds a warm, deep note. *Fun fact: Spices like pepper were once more valuable than gold!* **Which tip will you try first?**

From My Kitchen to Yours

I hope your kitchen fills with the smell of spices. It is one of my favorite smells in the world. These cookies are perfect for sharing with someone you love.

I would love to hear about your baking adventure. Tell me all about it in the comments below. **Have you tried this recipe?** Your stories are my favorite thing to read.

See also [Vanilla Berry Snowdrift Pavlova](#)

Happy cooking!
—Elowen Thorn.



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Rum Glazed Molasses Spice Cookies

Author: Elowen Thorn



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Cooking Method: [Baking](#)



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Cuisine: [American](#)



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Difficulty: **Beginner**



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Prep time: **20 minutes**



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Cook time: **11 minutes**



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Cooling & Glazing time: **25 minutes**



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Total time: **56 minutes**



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Servings: **24 cookies**



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Calories: **130 kcal**



Best Season: **Summer**

Description

Molasses Spice Cookies with Dark Rum Glaze

Ingredients

For the Cookies:

- ☐ ⅓ cup granulated sugar (about 2 ½ ounces/71 grams), plus ½ cup for dipping
- ☐ 2 ¼ cups unbleached all-purpose flour (11 ¼ ounces/319 grams)
- ☐ 1 teaspoon baking soda
- ☐ 1 ½ teaspoons ground cinnamon
- ☐ 1 ½ teaspoons ground ginger
- ☐ ½ teaspoon ground cloves
- ☐ ¼ teaspoon ground allspice
- ☐ ¼ teaspoon ground black pepper
- ☐ ¼ teaspoon table salt
- ☐ 12 tablespoons unsalted butter (1 ½ sticks), softened but still cool
- ☐ ⅓ cup dark brown sugar (about 2 ½ ounces/71 grams)
- ☐ 1 large egg yolk
- ☐ 1 teaspoon vanilla extract
- ☐ ½ cup molasses (about 6 ounces/170 grams), light or dark

For the Glaze:

- ☐ 1 cup confectioners' sugar (about 4 ½ ounces/128 grams)
- ☐ 2 ½ – 3 tablespoons dark rum

Instructions

1. Adjust oven rack to middle position and heat oven to 375 degrees. Line 2 baking sheets with parchment paper. Place ½ cup sugar for dipping in 8- or 9-inch cake pan.
2. Whisk flour, baking soda, spices, and salt in medium bowl until

thoroughly combined; set aside.

3. In standing mixer fitted with paddle attachment, beat butter with brown and granulated sugars at medium-high speed until light and fluffy, about 3 minutes. Reduce speed to medium-low and add yolk and vanilla; increase speed to medium and beat until incorporated, about 20 seconds. Reduce speed to medium-low and add molasses; beat until fully incorporated, about 20 seconds, scraping bottom and sides of bowl once with rubber spatula. Reduce speed to lowest setting; add flour mixture and beat until just incorporated, about 30 seconds, scraping bowl down once. Give dough final stir with rubber spatula to ensure that no pockets of flour remain at bottom. Dough will be soft.
4. Using tablespoon measure, scoop heaping tablespoon of dough and roll between palms into 1 1/2-inch ball; drop ball into cake pan with sugar and repeat to form about 4 balls. Toss balls in sugar to coat and set on prepared baking sheet, spacing them about 2 inches apart. Repeat with remaining dough. Bake 1 sheet at a time until cookies are browned, still puffy, and edges have begun to set but centers are still soft (cookies will look raw between cracks and seem underdone), about 11 minutes, rotating baking sheet halfway through baking. Do not overbake.
5. Cool cookies on baking sheet 5 minutes, then use wide metal spatula to transfer cookies to wire rack; cool cookies to room temperature. When completely cool, return cookies to cooled parchment-lined baking sheets. Whisk confectioners' sugar and 2 1/2 tablespoons dark rum in medium bowl until smooth. If the glaze is too thick to drizzle, whisk in additional tablespoon rum. Dip spoon into glaze and then move spoon over cookies so that glaze drizzles down onto them; repeat as necessary. Transfer cookies to wire rack and allow glaze to dry, 10 to 15 minutes.

Notes

For a non-alcoholic version, substitute the rum in the glaze with milk or apple cider. Store cookies in an airtight container at room temperature for up to 5 days.

Keywords: Cookies, Molasses, Spice, Rum, Holiday