

How to Make Oatmeal Molasses Crisps - A Sweet and Spiced Classic

There are a few reasons why this recipe stands out:



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 1 cup rolled oats
- 1 cup all-purpose flour
- 1/2 cup unsalted butter, softened
- 1/2 cup brown sugar
- 1/4 cup molasses
- 1/2 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon salt
- 1/2 cup raisins or chocolate chips (optional)

DIRECTIONS

1. Growing up, my grandmother had a special way of making our home feel warm and inviting, especially during the chilly autumn months. The aroma of her Oatmeal Molasses Crisps wafting through the kitchen was a scent that wrapped around me like a cozy blanket. These cookies were not just a treat; they were a symbol of love, comfort, and the simple joys of life. Today, I want to share this cherished recipe with you, hoping it brings the same warmth to your home.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-oatmeal-molasses-crisps-a-sweet-and-spiced-classic/>