

Hermit Cookies



Hermit Cookies are an old-fashioned treat packed with warm spices, chewy dried fruits, and a rich molasses flavor that makes them perfect for cozy afternoons. These soft, spiced cookies are studded with raisins or currants and sometimes nuts, offering a delightful contrast in texture. Known for their rustic, homestyle appearance, hermit cookies are a comforting bite of nostalgia that stays moist and flavorful for days. With a taste reminiscent of gingerbread, they're an excellent companion to a cup of coffee or tea, and a great treat to enjoy throughout the year.

Ingredients

- 1/2 cup unsalted butter, softened

- 1 cup brown sugar, packed
- 1/4 cup molasses
- 1 large egg
- 1 3/4 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp ground cloves
- 1/2 tsp salt
- 1/4 tsp ground nutmeg
- 1 cup raisins or currants
- 1/2 cup chopped walnuts or pecans (optional)

Instructions

1. **Preheat the oven:** Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. **Cream the butter and sugar:** In a large bowl, cream together the softened butter and brown sugar until light and fluffy. Beat in the molasses and egg until well combined.
3. **Mix the dry ingredients:** In a separate bowl, whisk together the flour, baking soda, cinnamon, ginger, cloves, salt, and nutmeg.
4. **Combine the wet and dry ingredients:** Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Stir in the raisins and nuts (if using).
5. **Shape the cookies:** Drop tablespoon-sized portions of dough onto the prepared baking sheet, leaving about 2 inches of space between each cookie.
6. **Bake:** Bake for 10-12 minutes, or until the edges are set but the center remains soft. Let the cookies cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.

These Hermit Cookies are full of warm, spiced flavors and chewy texture, making them a comforting and timeless favorite for any season!