

GINGER COOKIES

Ingredients:

2 ¼ c all purpose flour
2 ½ tsp baking soda
¼ tsp salt
1 tbsp ground ginger
1 ½ tsp cinnamon
1 tsp ground cloves
¾ c unsalted butter, room temperature
1 c loosely packed brown sugar
1 large egg
¼ c fancy molasses
½ granulated sugar, for coating cookies

Method:

1. In a medium bowl, whisk together the flour, baking soda, salt, ginger, cinnamon and cloves.
2. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and brown sugar on medium speed until light and fluffy, about 3 minutes. Add the egg and beat to combine. Then add the molasses and mix until incorporated, scraping down the sides of the bowl at least once.
3. With the mixer on low speed, slowly add the dry ingredients to the creamed butter mixture, mixing until just combined. Cover the bowl with plastic wrap and chill in the fridge for 1 hour.
4. Put oven racks in the upper and lower thirds of the oven and preheat the oven to 350F. Line 2 baking sheets with parchment paper.
5. Roll the dough into 1" balls using your hands or use an ice cream scoop to portion the dough.
6. Place the granulated sugar in a small bowl and roll each ball in the sugar to coat. Arrange 15 balls on each lined baking sheet, leaving ample space between them. If the dough becomes soft or sticky, place it back in the fridge for 15-20 minutes to chill before shaping.
7. Bake for 15 to 18 minutes or until the cookies are flattened and doubled in size. For even baking, rotate the sheets front to back and top to bottom halfway through. All the cookies to cool slightly on the baking sheets before transferring them to a wire rack to cool completely. The cookies can be stored in an airtight container for up to 2 weeks.

Tip:

If you are a huge ginger fan, try adding ¼ c of chopped crystallized ginger with the dry ingredients.