

Chewy Ginger Cookies

Yield: 2 dozen cookies

Chewy Ginger Cookie Ingredients:

2 and 1/4 cups all-purpose flour
1/2 teaspoon ground cloves
1/2 teaspoon ground ginger
1 teaspoon cinnamon
2 teaspoons baking soda
1/2 teaspoon kosher salt
3/4 cup (1 and 1/2 sticks) unsalted butter, softened
1 cup sugar
1 teaspoon vanilla
1 large egg
1/4 cup molasses
1/2 cup chopped sweetened and dried ginger (optional)

1/4 cup sugar (to dip the cookies in)



- Step 1:** Preheat oven to 375° F. Line two baking sheet pans with parchment paper.
- Step 2:** In the bowl of an electric mixer, start creaming the butter and sugar together until it's light, white and fluffy (about 5 minutes).
- Step 3:** In another medium-size bowl sift together flour, cloves, ginger, cinnamon, baking soda, and salt.
- Step 4:** Once the butter and sugar are creamed scrape down the sides of the bowl with a spatula. Add the egg and vanilla and beat until everything is well incorporated. Then add the molasses and continue to mix until it's well incorporated.
- Step 5:** With the mixer off, slowly add half of the flour mixture and carefully stir everything together until the mixture is combined. Use the spatula to scrape down the sides of the bowl. Add the remaining flour and again scrape the bowl. If using the candied ginger, put it in now and mix briefly.
- Step 6:** Turn dough out onto a large piece parchment paper and carefully roll it into a 3-inch thick log.
- Step 7:** Wrap it in the paper and refrigerate for a couple of hours before slicing them into 1/4" rounds.
- Step 8:** Dip each round into sugar before placing it onto the baking sheet pans. Bake for 8 – 10 minutes.
- Step 9:** Let the cookies cool before removing them from the sheet pan. They should still be soft.