



Ginger Molasses Cookies

This recipe is adapted from a Bon Appétit recipe. We eliminated all of the shortening, and yet these cookies are still moist and ridiculously flavorful. And not so darn unhealthy for you, either.

2 C all purpose flour
2 1/2 t ground ginger
2 t baking soda
1 t ground cinnamon
1 t ground cloves
1 t salt
3/4 C crystallized ginger, minced
1 C dark brown sugar
1/4 C unsalted butter (1/2 stick)
1 egg
1/4 C mild-flavored molasses
granulated sugar for coating cookies (approximately 1/2 C)

Combine first six ingredients in a medium bowl, mixing thoroughly. Mix in crystallized ginger. Set aside. Beat brown sugar and butter in a large bowl until fluffy, and then add egg and molasses and beat until blended. Add flour mixture and mix until blended. Cover with plastic wrap and chill in refrigerator for one hour.

Preheat oven to 350 degrees. Lightly butter two baking sheets. Pour granulated sugar into a small to medium bowl. Using wet hands, form dough into 1 1/4" balls, then roll them in sugar to coat completely. Place balls on prepared sheets, spacing 2" apart. Add more granulated sugar as necessary for coating the balls. Do not flatten balls at all!

Bake cookies until cracked on top but still soft to touch, about 12 minutes. Cool them on the sheet for one minute, and then carefully transfer them to a cooling rack. They will seem undercooked, but fear not, they will harden up properly after they have cooled.

Makes twenty 2" cookies.

Serve with Momokawa Organic Junmai Gingo saké.

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