

## Giant Ginger Cookies

Posted by Elise on Nov 9, 2005

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My friend Suzanne's daughter Audrey loves to cook. When Audrey and I were first getting to know each other she made me a batch of her favorite giant ginger cookies. (She thinks she got the recipe from an old Sunset magazine, but I haven't been able to find the actual source.) The first time Audrey made these cookies for me she was about 10 years old. Now she's almost 15 and still making these fabulous cookies. Here's what she told me about them when she was 10:

"I wanted to make these cookies because my mom always made these cookies when I was little and they tasted soooo good. The first two times I made them they didn't turn out so good (forgot to add the baking soda). The third time's the charm though. This time they turned out perfectly. I made them all by myself, without any help from mom."

### Giant Ginger Cookies Recipe



#### INGREDIENTS

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4-1/2 cups all-purpose flour  
4 teaspoons ground ginger\*  
2 teaspoons baking soda  
1-1/2 teaspoons ground cinnamon\*  
1 teaspoon ground cloves\*  
1/4 teaspoon salt  
1-1/2 cups butter (3 sticks), room temperature  
2 cups granulated sugar  
2 eggs  
1/2 cup molasses  
3/4 cup coarse sugar or granulated sugar

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\* Can substitute the ground ginger, cinnamon, and cloves for an equal amount of pumpkin pie spice.

#### METHOD

**1** In a medium mixing bowl stir together flour, ginger, baking soda, cinnamon, cloves, and salt; set aside.

**2** In a large mixing bowl beat together butter with the 2 cups granulated sugar. Beat until combined, scraping sides of bowl occasionally. Beat in eggs and molasses. Beat in the flour mixture, using a wooden spoon.

**3** Shape dough into 2-inch balls using 1/4 cup dough. Roll balls in the 3/4 cup coarse or granulated sugar. Place about 2-1/2 inches apart on an ungreased cookie sheet.

**4** Bake in a 350°F oven for 12 to 14 minutes or until cookies are light brown and puffed. Cool on cookie sheet for 2 minutes. Transfer cookies to a wire rack to cool. Store in a tightly covered container at room temperature for up to 3 days or in the freezer for up to 3 months.

**Yield:** Makes two dozen 4-inch cookies.



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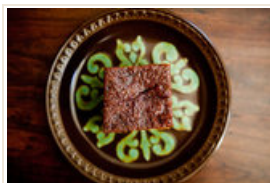
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