

MY GINGER COOKIES

Also known as Screaming Ginger Cookies. With crunchy edges and a chewy center, beautifully crackled on top, spicy, and loaded with diced crystallized ginger, this is my favorite spice cookie. You can tone down the heat by omitting the fresh and cutting down on the candied ginger and still end up with a great cookie.

Makes fifty-six 2¼-inch cookies

INGREDIENTS

2 cups (9 ounces) unbleached all-purpose flour

2 teaspoons baking soda 10g

2 teaspoons ground ginger 5g

1½ teaspoons ground cinnamon 3g

½ teaspoon ground allspice 1g

¼ teaspoon salt 1.5g

8 tablespoons (1 stick) unsalted butter, melted and still warm

¼ cup unsulfured (but not blackstrap) mild or full-flavored molasses 87g

½ cup (3.5 ounces) granulated sugar

⅓ cup (2.33 ounces) packed brown sugar or light muscovado sugar

2 tablespoons finely minced or grated fresh ginger

1 large egg

¾ cup (4 ounces) ginger chips or crystallized ginger, cut into ¼-inch dice

About ½ cup (3.5 ounces) Demerara or turbinado sugar or ¼ cup (1.75 ounces) granulated sugar
for rolling

EQUIPMENT

Cookie sheets, lined with parchment paper or ungreased

Better
10oz 11oz
11g 12g
6g
4g
1g
2g
115g
87g

Preheat the oven to 350°F. Position racks in the upper and lower thirds of the oven.

Combine the flour, baking soda, ground ginger, cinnamon, allspice, and salt in a medium bowl and mix thoroughly with a whisk or fork.

Combine the warm butter, molasses, sugars, fresh ginger, and egg in a large bowl and mix thoroughly. Add the flour mixture and ginger chips and stir until incorporated. The dough will be soft.

Form the dough into 1-inch balls (0.5 ounce dough for each). Roll the balls in the Demerara sugar and place them 2 inches apart on the lined or ungreased cookie sheets. Bake for 10 to 12 minutes, or until the cookies puff up and crack on the surface and then begin to deflate in the oven. Rotate the sheets from top to bottom and from back to front halfway through the baking time to ensure even baking. For chewier cookies, remove them from the oven when at least half or more of the cookies have begun to deflate; for crunchier edges with chewy centers, bake for a minute or so longer.

For lined pans, set the pans or just the liners on racks to cool; for unlined pans, use a metal spatula to transfer the cookies to racks. Cool the cookies completely before storing. May be kept in an airtight container for several days.

UPGRADES

Gentler Ginger Cookies Turn down the heat by omitting the fresh ginger and decreasing the candied ginger to ½ cup. Still a great ginger cookie!

Wheat-Free Ginger Cookies These are superb and also gluten free if you use gluten-free oat flour! | Make My Ginger Cookies or Gentler Ginger Cookies, substituting 2 cups (7.25 ounces) oat flour and ½ cup (2.5 ounces) extra-fine white rice flour for the all-purpose flour. Substitute 2 large egg whites for the whole egg. After the flour mixture is completely mixed in, stir briskly for another 40 strokes to aerate the dough slightly.

*On half-sheet
pan, arrange
4x5*

14 min