

Triple the Ginger Cookies



Rated: ★★★★★

Submitted By: Laria Tabul

Photo By: Allrecipes

Prep Time: 15
Minutes

Cook Time: 20
Minutes

Ready In: 2 Hours 30
Minutes

Servings: 18

"These are a real pain in the butt to make, but they are worth it. The best ginger cookies I have ever eaten."

INGREDIENTS:

3/4 cup butter	2 teaspoons baking soda
1 cup packed brown sugar	1/2 teaspoon salt
1 egg	1 1/2 tablespoons minced fresh ginger root
1/4 cup molasses	1/2 cup chopped crystallized ginger
2 1/4 cups all-purpose flour	
2 teaspoons ground ginger	

DIRECTIONS:

1. In a large bowl, cream together the butter and brown sugar until smooth. Beat in the egg and molasses. Combine the flour, ground ginger, baking soda, and salt; stir into the molasses mixture using a wooden spoon. Mix in the fresh and crystallized gingers. Cover, and refrigerate dough for at least 2 hours, or overnight.
2. Preheat oven to 350 degrees F (175 degrees C). Shape dough into 1 inch balls, and place about 2 inches apart onto ungreased cookie sheet.
3. Bake for 10 minutes in the preheated oven, or until lightly browned. Cool on wire racks.

Nutrition Information

Servings Per Recipe: 18
Calories: 198

Amount Per Serving

Total Fat: 8.1g

Cholesterol: 32mg

Sodium: 270mg

Amount Per Serving

Total Carbs: 29.7g

Dietary Fiber: 0.5g

Protein: 2.1g



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