

Chewy Gingerbread Cookies

#cooking/recipe

#2019/December#

#cooking/for large groups#

#cooking/dessert

[Link](#)

Ingredients

1 cup plus 2 tablespoons unsalted butter, softened
1 cup packed brown sugar
1 egg
1/4 cup plus 2 tablespoons molasses
2 1/2 cups Gold Medal™ all-purpose flour
2 1/4 teaspoons baking soda
1/2 teaspoon kosher (coarse) salt
1 tablespoon ground ginger
1 tablespoon ground cinnamon
2 teaspoons ground cloves
1 1/2 teaspoons ground nutmeg
1/2 teaspoon ground allspice
2/3 cup granulated or coarse sugar

Process

In large bowl, beat butter and brown sugar with electric mixer on medium speed until light and fluffy, about 5 minutes. Beat in egg and molasses. Stir in remaining ingredients except granulated sugar. Cover; refrigerate at least 2 hours.

Heat oven to 350°F. Line cookie sheets with cooking parchment paper or silicone baking mat. In small bowl, place granulated sugar. Shape dough into 1-inch balls; roll in sugar. On cookie sheets, place balls 2 inches apart.

Bake 8 to 10 minutes or just until set and soft in center. Cool 2 minutes; remove from cookie sheets to cooling racks. Store tightly covered up to 1 week.

Nutrition

Servings: 90 cookies

Calories: 50

Fat: 2.5g
Carbs: 8g
Protein: 0g