



Big Soft Ginger Cookies

Big, soft, gingerbread cookies made with molasses, ginger, and other spices are a holiday favorite. This gingerbread cookie recipe for ginger cookies rolled in sugar is my oldest son's favorite. Store cooled cookies in an airtight container and they will stay soft for days.

Recipe by **Amy Sacha** |  Tested by **Allrecipes Test Kitchen**

Prep Time: 20 mins

Cook Time: 10 mins

Additional Time: 5 mins

Total Time: 35 mins

Ingredients

2 tablespoons white sugar

2 ¼ cups all-purpose flour

2 teaspoons ground ginger

1 teaspoon baking soda

¾ teaspoon ground cinnamon

½ teaspoon ground cloves

¼ teaspoon salt

¾ cup butter or margarine, softened

1 cup white sugar

1 large egg

¼ cup molasses

1 tablespoon water

Directions

Step 1

Preheat the oven to 350 degrees F (175 degrees C). Set 2 tablespoons sugar in a small bowl; set aside.

Step 2

Sift together flour, ginger, baking soda, cinnamon, cloves, and salt in a bowl.

Step 3

Beat butter and remaining 1 cup sugar in a large bowl with an electric mixer until light and fluffy. Beat in egg, then stir in molasses and water. Gradually stir the sifted ingredients into the molasses mixture until well combined.

Step 4

Use floured hands to shape dough into 24 walnut-sized balls. Roll each ball in the reserved sugar until coated. Place cookies 2 inches apart onto ungreased cookie sheets, and flatten slightly with

the bottom of a glass.

Step 5

Bake in the preheated oven for 8 to 10 minutes, switching racks halfway through.

Step 6

Remove from the oven and allow cookies to cool on the baking sheets for 5 minutes, then transfer to a wire rack to cool completely.

Nutrition Facts

Per serving: 143 calories; total fat 6g; saturated fat 1g; cholesterol 8mg; sodium 147mg; total carbohydrate 21g; dietary fiber 0g; total sugars 11g; protein 2g; vitamin c 0mg; calcium 13mg; iron 1mg; potassium 71mg