

Ginger Cookies

Ingredients

2 ¼ c all-purpose flour	¾ c unsalted butter, softened
1 t baking soda	½ c + 3 Tb granulated sugar, divided
½ tsp salt	½ c packed light-brown sugar
2 tsp ground ginger	1 large egg
1 tsp ground cinnamon	¼ c molasses
¼ tsp ground cloves	2 tsp vanilla extract
¼ tsp ground nutmeg	



1. In a mixing bowl whisk together flour, baking soda, salt, ginger, cinnamon, cloves, and nutmeg for 20 seconds, set aside.
2. In the bowl of an electric stand mixer fitted with the paddle attachment, cream together butter, ½ cup granulated sugar, and brown sugar until well blended.
3. Mix in egg, then blend in molasses and vanilla. With mixer set on low speed, slowly add in dry ingredients and mix until combined. Cover bowl with plastic wrap and chill 1 hour. Preheat oven to 350°F during last 10 minutes of chilling.
4. Scoop dough out about 1 ½ Tb at a time, shape into balls, and then roll in remaining 3 Tb granulated sugar.
5. Transfer to parchment paper lined baking sheets, spacing cookies 2 inches apart (keep dough chilled that is not currently baking), flatten tops just slightly (to evenly level). Bake in preheated oven 8 - 10 minutes.
6. Cool on baking sheet several minutes then transfer to a wire rack to cool completely.