

BIG SOFT GINGER COOKIES (EVA)

Original Recipe: <https://www.allrecipes.com/recipe/17165/big-soft-ginger-cookies/>



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

1. Preheat the oven to 350 degrees F (175 degrees C). Set 2 tablespoons sugar in a small bowl; set aside.
2. Sift together flour, ginger, baking soda, cinnamon, cloves, and salt in a bowl.
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.