

Triple Ginger Cookies

A soft cookie with that wonderful gingery sharpness
Sunny C



Ingredients

- $2\frac{1}{4}$ cups flour
- 1 cup sugar, plus more for sprinkling
- $\frac{3}{4}$ cup unsalted butter, softened
- $\frac{1}{4}$ cup molasses
- 1 large egg
- 2 teas ground ginger
- 1 heaping teas crystallized ginger, chopped small (blitzing in mini food processor suggested)
- 1 teas minced fresh ginger
- 1 teas baking soda
- $\frac{3}{4}$ teas ground cinnamon
- $\frac{1}{2}$ teas ground cloves
- $\frac{1}{4}$ teas salt

Directions

1. In a large bowl, cream butter and sugar until light and fluffy. Beat in egg, molasses, fresh ginger, and crystalized ginger, scraping the sides of the bowl.
2. Combine the flour, ground ginger, baking soda, cinnamon, cloves, and salt in a separate bowl. Gradually add to the creamed mixture and mix well.
3. Drop onto cookie sheet in approximately $1\frac{1}{4}$ - $1\frac{1}{2}$ inch rounds. Using sieve, sprinkle sugar on top.
4. Bake at 350°F for 10-12 minutes, until puffy and lightly browned. Remove from oven, let stand on cookie sheet 2-3 minutes, then transfer to wire rack to cool.