

GINGER SPICE COOKIES - adapted from *NYT*

Bring 1 egg to room temp.

14 T unsalted butter

4 T finely grated fresh ginger (or Trader Joe's frozen cubes = 12)

1 T ground ginger

2 t cinnamon

2 t black pepper

1 t ground nutmeg

In teflon saucepan, melt butter until foamy. Cook butter, stirring frequently, until solids look deeply browned, 3-5 min. Remove from heat. Stir in spices. Cool in fridge 20 min until slightly solid but still creamy.

2 C powdered sugar

3 T molasses

2 T vanilla

2 t kosher salt

1-¼ t baking soda

Mix with cooled butter mixture until creamy, 1 minute.

1 large egg, room temp

2 C spooned and leveled white flour

Add egg, beat to pale and fluffy, 2 min. Add flour, 30 sec. Cover and chill.

Weigh dough to 30 grams per (approx 26 dough balls), flatten, freeze.

From freezer: bake on parchment paper on cookie sheet at 375 for 12 min.