

Magdalena's Ginger Cookies

INGREDIENTS

- 2 ¼ cups unbleached all-purpose flour
- 1 ½ tsp baking soda (below 3,000 feet, use 2 tsp)
- Generous ¼ tsp kosher salt (lower elevation, level ¼ tsp)
- 1 tsp cinnamon
- ½ tsp clove
- 1 ½ - 2 tsp good quality ground ginger
- ¾ cup unsalted softened butter
- 1 cup packed light brown sugar
- 1 large egg
- ¼ cup molasses (not black strap)
- 1 tsp vanilla extract
- Chopped candied ginger – to your taste
- 1/3 cup raw or turbinado sugar for rolling dough balls

PREPARATION

1. Sift dry ingredients & spices. Set aside.
2. Whip butter until fluffy, then add brown sugar & whip to fluffy again.
3. Add vanilla & egg, then molasses- combining well.
4. Add flour mixture in 3 parts – mixing on low to incorporate.
5. With last addition, mix candied ginger with flour.
6. Lightly chill dough before making into balls the size of large walnuts. Roll in raw sugar.
7. Place on parchment lined baking sheets 2 inches apart.
8. Bake on middle rack of 350 degree oven for 12 – 14 minutes.

Cookies will flatten a bit near the end of baking & have a crackly looking top. Chewy on the inside, crisp on the outside!