

Ginger Cookies

Ingredient List

butter (½ cup + 2 tbsp)	kosher salt
brown sugar (1 cup)	ground cardamom
egg (1 large)	ground cloves
molasses (¼ cup)	ground ginger
gingerroot, fresh	candied ginger (115 g)
AP flour (1 ¾ cup)	
baking soda	

Directions

Bring ½ cup + 2 tbsp butter and 1 large egg to room temperature.

Preheat oven to 350°F.

Finely grate 2 tsp gingerroot and mince 115 g candied ginger. Set aside.

Combine in a small bowl: 1¾ cup AP flour, 1½ tsp baking soda, ½ tsp kosher salt, ½ tsp ground cardamom, ½ tsp ground cloves, and 1 tbsp ground ginger.

In a medium bowl, beat 1 cup brown sugar into room temperature butter until lighter in colour. Add the egg, ¼ cup molasses, and the grated ginger, at medium speed. Mix in the minced candied ginger.

Slowly add the dry ingredients, in batches, waiting until the previous amount has been incorporated before adding more.

Form dough into 1 inch balls on baking sheet. Bake for 8-12 minutes, until edges begin to brown. Let cool on pan for 5 minutes before transferring to a rack to cool completely.

Makes approximately 48 cookies.

Notes

To make gingerbread cookies, add an extra 1 cup AP flour to the dry ingredients. Roll dough out and cut into shapes. Bake as for regular ginger cookies.

Nutrition (per serving)

Calories	66	Carbohydrate	10 g	Vitamin C	0 %DV
Total fat	3 g	Dietary fibre	0 g	Calcium	1 %DV
Saturated fat	2 g	Sugars	5 g	Iron	2 %DV
Cholesterol	10 mg	Protein	1 g		
Sodium	82 mg	Vitamin A	2 %DV		