



Ginger Cookies SoBo Cookbook

1 cup unsalted butter (room temperature)
½ cup granulated sugar
½ cup brown sugar
1 egg
1/3 cup molasses
2 ¼ cup AP Flour
2 tspn baking powder
2 tspn ground ginger
1 tspn cinnamon
½ tspn all spice
¼ cup crystallized ginger, chopped
½ cup raw sugar

Directions

Cream butter with granulated and brown sugar in a large bowl until light and fluffy. Beat in egg and molasses until incorporated.

In a separate bowl, combine flour, baking powder, ground ginger, cinnamon, all spice. Then slowly add to the creamed butter and mix well. Add chopped ginger.

Cover and refrigerate for 1 hour.

Preheat oven to 350° . Line baking sheet with parchment paper.

Place raw sugar in a shallow bowl. Using a spoon scoop up balls of cold dough and roll into balls and then into raw sugar to lightly coat. Set 2 inches apart on prepared baking sheet and flatten slightly with your hand.

Bake in the center of the oven for 10 – 12 minutes, until firm with dark brown edges.

Remove the cookies from the oven and let cool for 5 minutes on the baking sheet before transferring to racks to cool completely. Store in an air tight container for 3 days or in the freezer for up to 3 months.