

# Triple-Ginger Cookies

Recipe by Dede Wilson, Bon Appetit, 12/09



## Servings: 40

*2 1/2 cups all-purpose flour*  
*1/3 cup crystallized ginger, minced fine*  
*2 teaspoons baking soda*  
*1/4 teaspoon salt*  
*3/4 cup unsalted butter (1 1/2 sticks) room temperature*  
*1/2 cup light brown sugar (packed)*  
*1/2 cup dark brown sugar (packed)*  
*1 large egg, room temperature*  
*1/4 cup light molasses (mild-flavored type)*  
*1 1/2 teaspoons fresh ginger, peeled, finely grated*  
*1 1/2 teaspoons ground ginger*  
*1 teaspoon ground cinnamon*  
*1/2 teaspoon ground cloves*  
*1/3 cup sugar (about)*

1. Position 1 rack in top third and 1 rack in bottom third of oven; preheat to 350°F. Line 2 baking sheets with parchment paper. Whisk flour, crystallized ginger, baking soda, and 1/4 teaspoon salt in medium bowl. Using electric mixer, beat butter in large bowl until creamy and light, about 2 minutes.
2. Gradually beat in both brown sugars. Beat on medium-high speed until creamy, about 3 minutes. Add egg, molasses, fresh ginger, ground ginger, cinnamon, and cloves. Beat to blend.
3. Add flour mixture in 2 additions, beating on low speed just to blend between additions.
4. Place 1/3 cup sugar in small bowl. Measure 1 tablespoon dough. Roll into ball between palms of hands, then roll in sugar in bowl to coat; place on baking sheet. Repeat with remaining cookie dough, spacing cookies 1 1/2 to 2 inches apart.
5. Bake cookies until surfaces crack and cookies are firm around edges but still slightly soft in center, about 15 minutes. Cool completely on sheets on rack.
6. DO AHEAD: Cookies can be made up to 4 days ahead. Store in airtight containers at room temperature

Per Serving (excluding unknown items): 95 Calories; 4g Fat (34.2% calories from fat); 1g Protein; 15g Carbohydrate; trace Dietary Fiber; 15mg Cholesterol; 82mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Fat; 1/2 Other Carbohydrates.

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