

Chocolate Gingerbread Cookies

King Arthur Flour (blog)

Internet Address: <http://www.kingarthurflour.com/recipes/chocolate-gingerbread-cookies-recipe>



A very dark, dark cookie (looks like a chocolate cookie, but it's really the molasses that gives these the dark color). Absolutely delicious and easy.

- 1 3/4 cups all-purpose flour
- 1 teaspoons baking soda
- 2 teaspoons ground ginger
- 1 teaspoons ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1 tablespoons cocoa, or Dutch-process cocoa
- 1/2 cup unsalted butter (8 tablespoons) at room temperature
- 1/2 cup packed dark brown sugar
- 1/2 cup molasses
- 1 cups semisweet chocolate mini chips
- 5 tablespoons Swedish pearl sugar (optional - can use less)

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 30

Notes: I'm not so crazy about the pearl sugar on top - it looks cute, but I don't think it adds anything to the taste.

1. Preheat the oven to 325°F. Line two baking sheets with parchment paper, or grease lightly.
2. Combine the flour, baking soda, spices, salt, and cocoa.
3. In a separate bowl, with electric mixer beat the butter with the sugar until light and creamy.
4. Add the molasses and beat until combined.
5. Mix in the dry ingredients, then stir in the chips.
6. Scoop the dough a tablespoon at a time; a tablespoon cookie scoop works well here. Roll the top portion of each dough ball in pearl sugar.
7. Place the unbaked cookies 1 1/2" apart, sugar side up, onto the prepared baking sheets.
8. Bake the cookies for 10 to 12 minutes, until their surface begins to crack. Remove from the oven, cool on the pan for 5 minutes, then transfer the cookies to a rack to cool completely.

Yield: 30 cookies.

Per Serving (excluding unknown items): 119 Calories; 5g Fat (39.0% calories from fat); 1g Protein; 18g Carbohydrate; 1g Dietary Fiber; 8mg Cholesterol; 82mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Fat; 1 Other Carbohydrates.