

Ginger Cookies with a Ginger Kick

Adapted from my good friend Ann N.



1 cup sugar
3/4 cup unsalted butter (1 1/2 cubes)
1 large egg
1/4 cup dark molasses
1 1/2 tablespoons Trader Joe's Ginger Spread,
optional (like a ginger jam)
3 tablespoons crystallized ginger, very finely
minced with about 1 T. sugar
2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon cinnamon
1 teaspoon ground ginger
2 teaspoons baking soda
more sugar for rolling cookie balls

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

Servings: 36

If you crack the egg into a measuring cup, once you pour it into the mixing bowl, measure the molasses in the same measuring cup - the molasses mostly will slide right out rather than sticking to all sides.

1. Preheat oven to 350°.
2. Very finely mince the crystallized ginger with sugar sprinkled all over the top, which will keep the sticky ginger from adhering to the knife.
3. Cream butter and sugar. Mix well, then add egg, ginger jam (if using), crystallized ginger and molasses.
4. Combine the flour, salt, cinnamon, ginger and soda (stir it together) then add to the butter/sugar mixture.
5. Make small balls and roll in granulated sugar.
6. Place on a greased cookie sheet (I used Silpats instead), leaving room for expansion. Use a fork or your palm to flatten the balls (you won't see the fork marks - it flattens out to a very flat cookie).
7. Bake for 12-15 minutes.

Per Serving (excluding unknown items): 94 Calories; 4g Fat (38.3% calories from fat); 1g Protein; 14g Carbohydrate; trace Dietary Fiber; 16mg Cholesterol; 104mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Fat; 1/2 Other Carbohydrates.