Mega-Ginger Cookies

Sunset Magazine winning cookie



1/2 cup crystallized ginger, chopped
1/4 cup sugar
COOKIES:
4 1/2 tablespoons butter, at room temperature
1/4 cup sugar
1/8 cup molasses
3/4 large egg
1 1/2 cups flour
1 1/2 teaspoons baking soda
3/4 teaspoon ground ginger
1/2 teaspoon ground cinnamon
3/8 teaspoon ground nutmeg
2 tablespoons sugar, for rolling dough

Per Serving (excluding unknown items): 60 Calories; 2g Fat (24.1% calories from fat); 1g Protein; 11g Carbohydrate; trace Dietary Fiber; 8mg Cholesterol; 71mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 36

1. In a food processor (or blender), whirl chopped ginger and sugar until ginger is very finely ground. Pour from container.
2. In the same container, whirl butter and sugar until fluffy.
3. Add ginger mixture, molasses, and egg; pulse to mix.
4. In a bowl, mix flour, baking soda, ground ginger, cinnamon, and nutmeg. Pulse into butter mixture.
5. Cover dough and chill until firm to the touch, about 1 hour. If chilled overnight, allow to sit at room temp for 30-40 minutes to warm slightly.
6. Preheat oven to 350°F. Shape dough into 1-inch balls and coat in remaining sugar (use a little more sugar if needed). Place balls 2 to 3 inches apart on nonstick or oiled baking sheets.
7. Bake until slightly darker brown, 11 to 12 minutes, switching positions of baking sheets halfway through. Cookie tops will be crackled in appearance. They're very soft when they come out of the oven, so allow to cool slightly, then transfer cookies to racks to cool. Make ahead: Up to one week, stored airtight at room temperature; frozen, up to 4 months.