



soft & chewy ginger cookies

I have 3 wishes. First is that I get to be Ginger when we play Gilligan's Island (Lisa's so Mary Ann and our brother is Thurston Howell, III). Second is the invention of a cookie that fights off colds. Third is that Lisa recreate Starbucks' moist, chewy ginger cookies I drop a fortune on daily. So lucky, all my wishes have been granted. These classic Ginger Cookies are pure gingery greatness - soft and chewy, like gingersnaps without the snap.

MAKES: 40-45 SMALL COOKIES



julie albert & lisa gnat

ingredients

- 2 cups flour
- 1 1/2 tsp baking soda
- 1 tsp ground ginger
- 1 tsp ground cinnamon
- 1/2 tsp kosher salt
- 3/4 cup butter, softened
- 1 cup sugar
- 1 large egg
- 1/4 cup molasses
- 1 tsp vanilla extract

- 1/4 cup sugar

directions

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. In a large bowl, combine flour, baking soda, ginger, cinnamon and salt. In the bowl of an electric mixer, cream together butter and 1 cup sugar on medium speed until smooth and creamy. Beat in egg. Add molasses and vanilla and mix well until combined. On low speed, add flour mixture, mixing just until incorporated. Place remaining 1/4 cup of sugar into a small bowl.
3. Scoop a heaping teaspoon of dough and roll into a ball. Drop into reserved bowl of sugar and roll ball around. Place on baking sheet, spaced 2 inches apart. Bake 8-10 minutes, just until tops crack and cookies are flat. Allow to cool on baking sheet 5 minutes before removing to wire rack to cool completely. Repeat with remaining cookie dough.



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