

Ginger & Molasses Cookies



Under normal circumstances, I avoid the stand mixer at all costs... so noisy, so detached from the tactile pleasures of the bake. I make an exception for the ginger molasses cookies, which spend most of their conception in the bowl of a stand mixer.

Ingredients:

2 Stick Butter, room temperature
2 C dark brown sugar + ¼ C white sugar for rolling
2/3 C molasses
2 Eggs room temperature
2 t Vanilla
2 ½ C white flour
2 C whole wheat flour
4 t baking soda
1 t salt
1 t cinnamon
1 heavy dash of Cardamom, Allspice, Nutmeg, Cloves
Fresh Grated Ginger (heaping tablespoon plus)

Directions:

Cream butter and sugar, add molasses, eggs, vanilla. Combine dries and work into butter and sugar with the pastry hook, letting the stand mixer plow away. Form into a ball and cool for ½ hour. Ball dough and roll in white sugar; teaspoon-size yields “snap” size and tablespoon balls makes a generous snack; this is a perfect munchkin-task. Bake on buttered cookie sheets @ 350 for 10 minutes. Cool 3 minutes on sheets before transferring to wire rack and/or devouring.