

Ginger Molasses Cookies

Ingredients

2 1/4 cups unbleached all-purpose flour
1 1/2 teaspoons baking soda
2 teaspoons cinnamon
1 1/2 teaspoons ground cloves
1 teaspoon salt
1/2 cup vegetable shortening, room temperature
6 tablespoons unsalted butter, room temperature
1 1/2 cups light brown sugar
2 eggs
2 teaspoons peeled and chopped ginger
1/3 cup dark molasses
1 cup granulated sugar

Preparation

Makes 16 cookies

1. Combine flour, baking soda, cinnamon, ground cloves, and salt in a medium bowl. Mix with a whisk until evenly distributed and set aside.
2. Combine shortening, butter, and brown sugar in the bowl of your stand mixer. Using the paddle attachment, mix on medium speed for about 5 minutes, until the mixture is smooth and pale in color. Add 1 egg and mix until incorporated. Scrape down the sides of the bowl. Add remaining egg and scrape down the sides of the bowl again. Add ginger and molasses and mix on low speed for 1 minute. The mixture may look as if it's separating, but have no fear. It will come together once the dry ingredients are added. Remove the bowl from the mixture and scrape down the sides of the bowl again.
3. Using a rubber spatula, fold half of the flour mixture into the dough. After the flour is fully incorporated, fold in the rest of the flour mixture and continue folding until all of the flour has been absorbed. Scrape down the sides of the bowl and cover it with plastic wrap.



Chill in the refrigerator for at least 1 hour. At this point the dough can be formed into cookies or stored in the refrigerator for up to 4 days.

4. Preheat oven to 325° F. Line 2 rimmed baking sheets with parchment paper and pour granulated sugar into a pie pan or shallow bowl.
5. Scoop dough out of the bowl (I like to use an ice cream scoop) and roll the dough into small balls. Toss each of the balls in granulated sugar until evenly coated, then place on a baking sheet, leaving space between each ball. Slightly flatten each ball of dough with the palm of your hand to keep the balls from rolling around.
6. Place 1 sheet of cookies in the refrigerator while baking the other sheet.
7. Bake cookies, 1 sheet at a time, on center rack of oven for 12 to 14 minutes each. To help the cookies bake evenly, rotate the baking sheet every 4 minutes or so. The finished cookies will be golden brown and slightly puffed up but will collapse while they cool. Let cool on the baking sheet for 15 minutes. The cooled cookies can be stored in an airtight container for up to 3 days.