

Chewy Ginger Cookies



Trisha's Dishes

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This is one of my favorite cookie recipes. They are easy to make and always the perfect treat. The only problem is you can't stop eating them.

Note: If you are in a time crunch – you can shorten the chill time. For me, chilling the dough makes it easier to handle when forming your dough ball.

Makes: 30 to 36 Cookies

Prep Time: 15 minutes

Bake Time: 10 minutes @ 375 degrees.
Rest on baking sheet for 5 minutes then cool on wire rack.

Instructions:

1. Line cookie sheets with parchment paper or use nonstick baking mats.
2. Cream (by hand) until well blended the sugar, Buttery Crisco, molasses & egg.
3. In a separate bowl mix together the flour, baking soda, cinnamon, ground ginger, ground cloves and salt.
4. Add flour mixture to wet mixture and mix until thoroughly combined.
5. Fold in the Crystallized Ginger evenly throughout the dough.
6. Chill for 1 hour.
7. Form dough into 1" balls and roll in sugar. Place 2" apart on cookie sheet.
8. Bake as directed.

Ingredients:

- 1 cup sugar
- ¾ cup Buttery Crisco
- ¼ cup molasses
- 1 egg
- 2 cups flour
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon ground cloves
- ½ teaspoon salt
- 1/3 cup (2 oz.) Crystallized Ginger, chopped coarsely
- Additional sugar, for rolling cookies

To Serve: Serve warm or after completely cooled.

Tip: The key to a perfect cookie is NOT to over bake them. Follow the bake time, rest time & cool as directed.