

Subject: recipe -- Glad you like these cookies!
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Chewy Chocolate Ginger Cookies

3 cups all-purpose flour
2 1/2 t ground ginger
2 t ground cinnamon
1/2 t ground cloves
1/2 t ground nutmeg
2 T unsweetened cocoa powder
2 t baking soda
1/2# (2 sticks) unsalted butter, softened
4 T grated fresh ginger
1 cup brown sugar, packed
1 cup unsulfured molasses
2 cups semi-sweet chocolate chips

In a medium bowl, combine flour, ground ginger, cinnamon, cloves, nutmeg, cocoa powder and baking soda; set aside.

In a large bowl, beat butter and grated ginger together until whitened. Add brown sugar and beat until combined. Add molasses and beat until combined.

Add the flour mixture into the butter mixture in two batches, mixing well after each addition. Mix in chocolate chips; put dough onto a piece of waxed paper and refrigerate until firm, or about 2 hours.

Preheat oven to 325 degrees. Roll dough into 1.5" balls and roll balls in the granulated sugar. Place the balls 2 inches apart on baking sheets, and bake until the surfaces crack slightly, 10-12 minutes. (Mine took the full 12 minutes!) Let cool five minutes before transferring them to a wire rack to cool completely.