

Triple Ginger Crackles

Ingredients:

- 👉 2¼ c. unbleached all-purpose flour
- 👉 3 tsp. ground ginger
- 👉 1 tsp. baking soda
- 👉 1/2 tsp. salt
- 👉 3/4 c. unsalted butter, at room temperature
- 👉 3/4 c. firmly packed light brown sugar
- 👉 1/4 c. granulated sugar
- 👉 1 large egg
- 👉 1/4 c. molasses
- 👉 1/4 c. finely chopped crystallized ginger
- 👉 1 Tbs. finely grated fresh ginger root

Cinnamon Sugar:

- 👉 1/4 c. granulated sugar
- 👉 2 tsp. cinnamon

Directions:

Preheat oven to 325° (convection oven if possible, otherwise rotate cookies halfway through cooking process). In a medium bowl, whisk together the flour, ground ginger, baking soda, and salt. In a standing mixer, with the paddle attachment, beat the butter and sugars on medium-high speed until light and fluffy (several minutes). Add the egg, molasses, fresh ginger and crystallized ginger and beat until well combined. Add the dry ingredients and mix on low until well blended.

Combine ingredients for cinnamon sugar in a shallow bowl. Take about a tablespoon and a half of dough in the palm of your hand and shape the dough by rolling it (it should be about the size of a meatball) and shape the dough into 1-inch balls. Roll each ball in the cinnamon sugar to coat. Set the balls about 1½ inches apart on a baking sheet.

Bake until the cookies are puffed for about 10 to 12 minutes. When you touch the cookie, the top will be dry but it will start to crackle and the cracks may appear a bit moist. Allow the cookies to sit on the cookie sheet to cool for a few minutes and then place them on a wire rack to cool. Finally, place them in a container for storage or freeze in an airtight ziplock (they store well in the freezer for a couple of months).

