



Gingerdoodle Cookies

Makes 24 cookies

This dough keeps well frozen for up to 3 months, when scooped and frozen on a cookie sheet, then bagged.

Ingredients

For The Gingerdoodles

- 3/4 cup butter, softened
- 1/2 cup brown sugar
- 1/2 cup granulated sugar
- 4 Tablespoons molasses
- 1 egg, room temperature
- 2 teaspoons vanilla extract
- 2 1/4 cups all purpose flour
- 1 1/2 teaspoons baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 2 teaspoons ginger
- 1/4 teaspoon cloves
- 1 teaspoon freshly grated ginger, optional

For The Ginger Cinnamon Sugar Mixture

- 1/2 cup granulated sugar
- 2 teaspoons cinnamon
- 2 teaspoons ginger
- pinch salt

Directions

- Preheat the oven to 375°F and line a cookie sheet with parchment paper. Set aside.
- Combine the softened butter with the brown sugar and granulated sugar and beat until light and fluffy. Scrape down the bowl and add the molasses, egg, and vanilla extract, beating until fluffy, about 2 minutes.
- In a separate bowl mix together the flour, baking soda, cinnamon, ginger, cloves and salt. Add to the wet ingredients and beat until just combined.
- Stir together all the ingredients for the cinnamon, ginger sugar mixture. Use 1 inch cookie scoop (or a rounded tablespoon) to make 1 inch balls. Roll in the sugar mixture to fully coat and place 2 inches apart on prepared cookie sheet. Bake for 10 minutes or until the edges are set but the inside is still underdone.
- Allow to cool and enjoy!