

Molasses-Ginger Crisps

From Martha Stewart

Makes about 6 dozen

Ingredients:

2 cups plus 2 tablespoons all-purpose flour
1 1/2 teaspoons ground ginger
1 teaspoon baking soda
3/4 teaspoon salt
2 sticks (16 tablespoons) unsalted butter, room temperature
1 1/2 cups granulated sugar
1 large egg, plus 1 large egg yolk
1 teaspoon finely grated fresh ginger
2 tablespoons finely chopped crystallized ginger
1/3 cup unsulfured molasses
(1 cup coarse sanding sugar - optional)

Directions:

STEP 1 Preheat oven to 350 degrees. Whisk flour, ground ginger, baking soda, and salt.

STEP 2 Beat butter and granulated sugar with an electric mixer on medium-high speed until pale and fluffy. Beat in egg and egg yolk, then the grated and crystallized gingers. Reduce speed to low. Add flour mixture in 3 additions, alternating with the molasses. Beat until well combined.

STEP 3 Shape teaspoons of dough into balls, and roll in sanding sugar. Space 2 inches apart on parchment-lined baking sheets.

STEP 4 Bake until cookies are flattened and edges are dark golden brown, 12 to 14 minutes. Let cool on sheets 5 minutes, then transfer cookies to wire racks to cool completely.

Cookies can be stored in airtight containers for up to 2 days or frozen for up to 1 month.

Nutritional info not available at this time.

