

ginger sparkle cookies

If you're looking for a classic, soft and slightly chewy ginger cookie for the holiday season, look no further. This recipe – lovingly stolen from my mom's family recipe book – is simple and quick and makes a great, crowd-pleasing cookie for swaps, presents, or casual snacking. It's a one-bowl cookie that cooks in just 10 minutes or less and stays tender for weeks (if you somehow hold onto them that long).

Make this dough up to two days ahead or freeze in dough balls for ginger cookies on demand.

ingredients

- ¾ cup butter, melted and cooled*
- 1 cup dark brown sugar
- ¼ cup molasses
- 1 egg
- 2 cups all-purpose flour
- 2 tsp baking soda
- ½ tsp salt
- 1 ½ tsp dried ginger
- 1 tsp ground cinnamon
- ½ tsp ground cloves
- white granulated sugar for rolling

notes

Bake 8 minutes for a softer cookie, 9 minutes for a happy medium, or 10 minutes for a little more crunch – just be careful not to burn the cookie bottoms!

You can swap the white granulated sugar for demerara or turbinado sugar if you want a little more texture and crunch.

preparation

1. Sift together flour, baking soda, salt, and spices.
2. Beat together butter and brown sugar until light and fluffy and completely combined. Beat in molasses and egg. Beat dry ingredients into mixture in thirds, mixing until completely combined.
3. Refrigerate at least 30 minutes (otherwise the dough will be too sticky to roll) and up to 2 days.
4. When ready to bake, preheat oven to 375 F. Scoop about ⅓ cup of white sugar onto a plate or flat surface (you may need more).
5. Scoop cookie batter in heaping tablespoons, roll into balls using the palms of your hands, then rolling to cover in sugar.

Weigh the balls as you go if you want uniform cookies, otherwise just go by feel and aim for approximately equal sized dough balls.
6. Bake on a buttered cookie sheet for 8-10 minutes.

Optionally, whack the cookie sheet (gently) against your counter three times after pulling the cookies of the oven to begin deflating them and create an appetizing crinkly look.
7. Let cookies cool at least 15 minutes (until set) before attempting to move them, then enjoy!