



PAINTED PRAIRIE

Holiday Kitchen



Triple Ginger Cookies

Makes 30 cookies

Ingredients:

2 cups unbleached all-purpose flour
2 tsp baking soda
2 tsp ground ginger
1 1/2 tsp ground cinnamon
1 1/2 tsp ground chinese 5-spice
1/2 tsp fine grain sea salt
8 tablespoons unsalted butter,
melted and still warm

1/4 cup unsulfured molasses
1/2 cup granulated sugar
1/3 cup brown sugar, packed
2 tablespoons finely grated fresh ginger
1 large egg
3/4 cup crystallized ginger, finely diced
Roughly 1/2 cup turbinado sugar,
for sprinkling to finish

Instructions:

Preheat the oven to 350° F and position the racks in the upper and lower thirds of the oven, then line two baking sheets with parchment paper and set aside.

In a medium bowl, combine the flour, baking soda, ground spices and salt and whisk to mix completely.

In a large bowl, combine the warm butter, molasses, sugars, fresh ginger and egg, mixing completely. Add the flour mix and the crystallized ginger and stir until completely incorporated. The dough will be rather soft but not wet.

If the dough is too sticky, pop it in the fridge to chill for 15-20 minutes, then proceed with the next step.

Using a teaspoon or a small portioner, form the dough into 1-inch balls. Roll the balls in the turbinado sugar and place them two inches apart on the lined baking sheets.

Bake the cookies until they puff up and crack on the surface, then begin to deflate in the oven, about 10-12 minutes.

For the most even baking, rotate the baking sheets from top to bottom and from back to front halfway through the baking. I like chewier cookies and like to remove these from the oven when at least half of the cookies have begun to deflate. If you prefer crunchier edges and chewy centers, bake for a minute or two longer.

Allow the cookies to cool on the pans for a couple of minutes, then use a metal spatula to transfer the cookies to a cooling rack. Cool completely then store in an airtight container for up to 4 days.

Special thanks to our local Chef Lentine Alexis for help in creating this recipe and video for 2020's Painted Prairie Holidays. For more delicious recipes visit her website at www.lentinealexis.com.

