

Soft Triple Ginger Cookies



Giant soft ginger cookies with 3 kinds of ginger ~ dried, freshly grated and diced crystallized ginger

Makes 12 ~ 4~5" cookies
From: Cuisine at Home

2 1/2c all~purpose flour	1/2t salt	1 egg	2c powdered sugar, sifted
2t ground ginger	1/4t white pepper	1/4c molasses	2T powdered egg whites
1t cinnamon	3/4c butter, softened	1/4c crystallized ginger, minced	1T milk
1/2t cloves	1/2c sugar	1T Turbinado sugar	1 lemon, zested
1/2t baking soda	1/2c brown sugar		1/2 lemon, juiced

Stir flour, ground ginger, cinnamon, cloves, soda, salt and pepper together in bowl. Set aside.

Cream butter, sugar and brown sugar together until smooth. Beat in egg, then molasses, candied ginger and fresh ginger. Gradually add flour mixture, mixing just to combine. Chill dough 1 hour.

Preheat oven to 350. Line 2 baking sheets with parchment paper. Use 1/4c measuring cup to measure out dough. Roll into balls, coat in Turbinado sugar and arrange on baking sheets, 3" apart. Flatten balls with bottom of measuring cup. Bake 15~18 minutes or until set. Transfer to wire racks to cool.

Whisk powdered sugar, powdered egg whites, milk, lemon zest and juice together until smooth. Ice cookies and allow icing to harden.

Prepare Ahead Tip

Cookie dough can rolled into balls and frozen or cookies can be baked and frozen, unfrosted.

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