

# Triple Ginger Cookies

## Ingredients:

- 2 1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 12 tablespoons unsalted butter
- 2 tablespoons ground ginger
- 1/2 teaspoon ground cinnamon
- 1 1/4 cups dark brown sugar
- 1/4 cup molasses
- 2 tablespoons finely grated fresh ginger
- 1 large egg plus 1 large egg yolk
- 1/3 cup finely chopped crystallized ginger
- granulated sugar, for rolling



## Directions:

In a bowl, whisk together flour, baking soda, and salt; set aside.

Melt butter in a skillet set over medium heat. Once melted, lower heat and continue to cook, swirling frequently, until foaming subsides and butter is just beginning to turn golden brown, about 2 to 4 minutes. Transfer melted butter to large bowl and whisk in ground ginger and cinnamon.

Let cool for about 2 minutes, then whisk in brown sugar, molasses, and fresh ginger. Add egg and yolk and whisk to combine. Add flour mixture and stir until just incorporated. Mix in crystallized ginger. Cover with plastic wrap and refrigerate until firm, about 1 to 2 hours.

Preheat oven to 300 degrees F; position oven racks to upper-middle and lower-middle positions. Line 2 baking sheets with parchment paper (or use silicone baking mats). Place

granulated sugar in shallow dish or bowl. Spoon dough by heaping teaspoonful's; shape into 1-inch balls, then roll in sugar to coat.

Arrange balls on prepared baking sheets, leaving 1 to 2 inches of space between them.

Bake for 15 minutes, then rotate baking sheets (top to bottom and front to back and bake for an additional 9 to 12 minutes, or until cookies on lower tray just begin to darken around edges.

Transfer to wire rack and cool completely before serving. Repeat with remaining dough.

Cookies will keep, stored at room temperature in an airtight container, for up to 2 weeks