

Ginger Meltaways

Ingredients:

- 1 cup unsalted butter softened
- 1 cup canola oil
- 2 large eggs
- 1 tsp. real vanilla extract
- 1 cup granulated sugar
- 1 cup powdered sugar
- 1 tsp. sea salt
- 1 tsp. cream of tartar
- 1 tsp. baking soda
- 5 cups UNBLEACHED all-purpose flour (bleached flour toughens baked goods)
- 8 oz. container Paradise crystalized ginger
- 12 oz. pkg. vanilla chips or white baking chips



Directions:

Mix butter, oil, eggs, vanilla, sugars, salt, cream of tartar, and baking soda with an electric mixer until smooth.

Stir in flour, crystalized ginger, and vanilla chips with a wooden spoon.

Roll dough into balls and place on cookie sheets sprayed with cooking spray.

Chill cookie sheets with cookie dough in refrigerator one hour.

Bake at 350° for about 12-14 minutes or until done.

Rotate cookie sheets on racks every six minutes of baking time.

RECIPE NOTES:

NOTE: If you have to chill the cookie dough balls for more than one hour, you will have to press the cookies down with a fork in criss-cross fashion. Otherwise the cookies will not spread.

A recipe from Teresa Ambra of <https://cantstayoutofthekitchen.com/>