

# Chewy Ginger Spice Cookies with Ras El Hanuot

## Ingredients:

- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons ras el hanout
- 1 1/2 teaspoons ground ginger
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, at room temperature
- 1/2 cup light brown sugar, packed
- 1/3 cup granulated sugar
- 1 large egg
- 1/4 cup unsulfured molasses
- 1/2 cup finely diced candied ginger, plus more cut into thin strips, for garnish
- 1/2 cup raw or demerara sugar



## Directions:

Preheat oven to 350 degrees and line two rimmed baking sheets with parchment paper.

Sift together the flour, ras el hanout, ground ginger, baking soda, and salt, and set aside.

In the bowl of a stand mixer, beat together the butter, brown sugar, and granulated sugar on medium speed until light. Beat in the egg, then add the molasses and mix well. Scrape down the sides of the bowl with a rubber spatula and mix again briefly.

With the mixer on low, add the flour mixture and combine just until the flour is incorporated. Scrape down the sides of the bowl and the beaters and use the spatula to mix in the dried candied ginger. Chill the dough for 1 hour or up to overnight.

Pour the raw sugar into a shallow bowl. Roll generous tablespoons of the dough into 1-inch balls, then roll the balls in the sugar. Arrange the balls on the prepared baking sheets, allowing 2 inches between them, as they will spread quite a bit as they bake. Top each cookie with 2 strips of candied ginger, pressing them gently into the ball slightly so they adhere. Bake for 10 to 12 minutes, or until the cookies are just firm on top when touched with a fingertip and light golden brown.

Allow the cookies to cool on the baking sheets for 10 minutes, then transfer to a wire rack to cool completely.