

Ginger Crinkle Cookies

This recipe originally appeared in "The Kosher Palette" cookbook. I have adapted it slightly.

To make these cookies dairy-free, use refined (expeller expressed) coconut oil in place of butter.

Makes 66 cookies

1 cup butter, cut into 1 inch chunks, removed from fridge 30 minutes before baking

1 cup granulated sugar

$\frac{3}{4}$ cup dark brown sugar

1 large egg

$\frac{1}{3}$ cup molasses

3 cups all-purpose flour

1 $\frac{3}{4}$ teaspoons ground cinnamon

1 $\frac{3}{4}$ teaspoons ground ginger

1 $\frac{1}{4}$ teaspoons baking soda

$\frac{1}{2}$ teaspoon salt

1 cup sanding sugar (for rolling unbaked cookies in)

1. Preheat oven to 350°F.
2. In a stand mixer, cream butter, granulated and dark brown sugars for 5 minutes, using the paddle attachment. Scrape down sides of bowl. Add egg and molasses and mix until well incorporated. Scrape down sides of bowl.
3. Place flour, cinnamon, ginger, baking soda and salt in a medium sized bowl. Whisk gently to combine. On low speed, gradually add dry ingredients to mixer. Mix just until they dry ingredients are incorporated into the wet.
4. Line 2 baking sheets with parchment paper. Using a 1 tablespoon scoop or measuring spoon, portion out dough. Roll into a ball between your palms and then roll cookie in sanding sugar to coat. Place on baking sheets, leaving at least 2 inches between cookies, as they will spread as they bake.

5. Bake for 10 minutes. Remove from oven and let cool on pans for 2 minutes. Transfer cookies to wire rack to completely cool. Cookies will flatten as they cool. These cookies will keep well at room temperature for a few days. For longer storage, freeze.