

Chewy Chocolate Gingerbread Cookies

From Chantal Hardy, English Department, Tufts

Ingredients:

- 1 1/2 c + 1 tbsp flour
- 1 1/4 tsp ground ginger
- 1 tsp ground cinnamon
- 1/4 tsp ground cloves
- 1/4 tsp ground nutmeg
- 1 tbsp cocoa powder
- 1/4 lb (1 stick) all vegetable margarine
- 1 tbsp freshly grated ginger (more if you like the bite!)
- 1/4 c packed dark brown sugar
- 1/2 c molasses
- 1 tsp baking soda
- 1 1/2 tsp boiling water
- 7 oz. dark chocolate chips (or just use the whole bag!!!)

1. In med bowl, mix flour, dry spices, and cocoa.
2. In mixer, beat margarine and fresh ginger. Add brown sugar, then molasses.
3. In small bowl, dissolve baking soda in boiling water.
4. Beat half of flour mixture into margarine mixture. Beat in baking soda mixture, then remaining flour mixture.
5. Mix in chocolate chips
6. (Optional: makes dough easier to handle and produces a firmer cookie, but can be skipped if necessary) Turn dough out of bowl onto plastic wrap, pat to 1-inch thickness, seal, and chill for 2 hours.
7. Place granulated sugar in a small bowl. Roll cookie dough into 1 1/2" balls, rolling each ball in the sugar before placing it on baking sheet. Bake at 350 until surface just cracks.

My recommendations:

- Definitely plan to refrigerate the recipe as mentioned in step 6—the dough is very, very sticky otherwise.
- Bake time: Longer than recommended. I think I ended up baking them 15-20 minutes; when I took them out too early (when the surface just cracks” as instructed) they ended up flat and goopy.
- 1 tbsp ginger is fine, but I highly recommend extra for a great flavor and an extra kick!

Enjoy!