

chunky chocolate ginger snaps

adapted from Alton Brown's and Martha Stewart's ginger cookies
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2 cups/215g/9.5oz all purpose flour
¼ cup/ 25g/ 3T cocoa powder
1 1/2 tsp baking soda
1 T powdered ginger
1/2 tsp cardamom
½ tsp cinnamon
¼ tsp ground cloves
¼ tsp salt
1T peeled finely grated ginger (about 2 thumbs worth)
1 cup packed /200g/ 7oz brown sugar
½ cup plus 2T/ 140g/ 5oz softened unsalted butter
1 egg
1/3 cup/ 90g/ 3oz blackstrap molasses
4oz candied ginger chopped
6oz high quality semi sweet chocolate- preferably chopped by hand vs chips

Directions

Preheat the oven to 350 degrees F.

In a medium mixing bowl whisk together the flour, cocoa powder, baking soda, ginger, cardamom, cinnamon, clove and salt.

Place the brown sugar and butter into the bowl and use hand beater on medium speed until light and fluffy or stand mixer with paddle on low, 1 to 2 minutes. Add the molasses, egg and fresh ginger and beat on medium for 1 minute. Add the crystallized ginger and using a rubber spatula, stir to combine. Add the dry ingredients to the wet and stir until well combined. Add the chopped chocolate.

Either roll immediately into 2" balls (yields approx. 3-4 doz) or place the dough in fridge for 20 minutes for slightly easier rolling. Place on lined half sheet pan approximately 2-inches apart. Bake on the middle rack of the oven for 12 minutes for slightly chewy cookies or 15 minutes for more crisp cookies.

Remove from the oven and allow the cookies to stay on the sheet pan for 30 seconds before transferring to a wire rack to cool completely. Repeat with all of the dough. Store in an airtight container for up 10 days. If desired, you may roll cookie dough into balls, place on a sheet pan and once frozen, place in a re-sealable bag to store. Bake directly from the freezer as above adding just another minute or two to cook time.

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