

# Double-Ginger Chocolate Chunk Cookies

Source: WorththeWhisk.com and More Magazine, November 2009

- 2 1/4 cups all-purpose flour
- 1 tsp. baking soda
- 1/4 tsp. coarse salt
- 1 1/2 tsp. ground ginger
- 1 tsp. cinnamon
- 1/4 tsp. ground cloves
- 1 Tbsp. cocoa powder
- 12 Tbsp. unsalted butter (1 1/2 sticks) at room temperature
- 1/3 cup packed dark brown sugar
- 1/3 cup granulated sugar, plus 1/2 cup for rolling
- 1 large egg yolk
- 1/2 cup molasses
- 1 tsp. vanilla extract
- 1/3 cup coarsely chopped candied ginger
- 1 cup dark chocolate chunks (chop a gourmet chocolate bar for the best results)

Preheat oven to 350 degrees F. Whisk together flour, baking soda, salt, spices and cocoa in a large bowl. Set aside.

With a mixer, cream together butter and 1/3 cup dark brown sugar and 1/3 cup granulated sugar until light and fluffy, 2 to 3 minutes.

Beat in egg yolk. Add molasses and vanilla. Add flour mixture. Mix until no flour pockets remain. Stir in chocolate and ginger. Chill dough until firm.

Place 1/2 cup granulated sugar in a bowl. Roll tablespoonfuls of cookie dough into balls; roll in sugar.

Place 2 inches apart on parchment-lined cookie sheets. Bake 10 to 12 minutes, rotating pan after 5 minutes, until cookies are beginning to crack and edges are just set. Do not overbake.

Let cookies cook briefly on baking sheet and transfer to a rack to cool completely. Makes 30 to 35 cookies.

*These are simply delicious. A Christmas 2019 favorite in our home!*