

Chewy Chocolate Gingerbread Cookies

Recipe By Evelyn Marcus Wheeler



Cooking and Prep:  2
h 40 m

Serves:  24

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Chanukah

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

The perfect winter cookies. The balance is perfect. You taste the sweet ginger flavor as soon as you bite into the cookies. As you continue to chew the chocolate mixes with the ginger.

Ingredients (13)

Main ingredients

- 1 and 1/2 cups plus 1 tablespoon all-purpose flour
- 1 teaspoon **Gefen Ground Cinnamon**
- 1/4 teaspoon ground cloves
- 1/4 teaspoon fresh nutmeg (I used ground)
- 1 tablespoon **Gefen Cocoa Powder**
- 1/4 pound unsalted butter or margarine

- 1 tablespoon freshly grated peeled ginger
 - 1/2 cup packed dark brown sugar
 - 1/2 cup unsulfured molasses
 - 1 teaspoon Gefen Baking Soda
 - 1 and 1/2 teaspoons boiling water
 - 7 ounces semisweet chocolate chunks
 - 1/2 cup granulated ginger sugar (or 1/2 cup granulated sugar plus 1 and 1/4 teaspoons ground ginger)
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Start Cooking

Make the Gingerbread Cookies

Yields 2 dozen cookies

1. In a bowl, sift together flour, ground ginger, cinnamon, cloves, nutmeg, and cocoa.
2. In the bowl of an electric mixer fitted with the paddle attachment, beat butter and fresh ginger on medium speed until lightened, about four minutes.
3. Add brown sugar; beat until combined.
4. Add molasses; beat until combined.
5. In a small bowl dissolve baking soda in boiling water.
6. Beat half of the flour mixture into butter mixture. Beat in baking soda mixture, then remaining half of flour mixture.
7. Mix in chocolate; turn onto plastic wrap. Pat out to a one-inch thickness; seal with wrap. Refrigerate until firm, two hours or overnight.
8. Roll dough to one- and-a-half-inch balls, and place two inches apart on prepared baking sheets. Chill 20 minutes. Meanwhile preheat oven to 325 degrees Fahrenheit.
9. Roll in granulated sugar. Bake until surfaces just begin to crack, 10–12 minutes, rotating halfway through. Let cool five minutes.
10. Transfer to wire rack and cool completely.

Note: Cookies are best the day they are made but can be stored in airtight containers at room temp for up to 5 days.

Credits

Adapted from *Martha Stewart Cookies*. This recipe was part of a series done using Bakto Flavors Products.