



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA



Chewy Ginger Cookies

Crispy around the edges, chewy at the center, and bursting with spice - these ginger cookies are the ultimate comfort treat for a cold winter day!

Total Time: 25 minutes

Yield: about 28 cookies

Ingredients

2 ¼ cups (340 g) all-purpose flour
1 tsp (5 mL) baking soda
2 tsp (10 mL) ground ginger
1 tsp (5 mL) ground cinnamon
½ tsp (2.5 mL) ground cloves
¼ tsp (1 mL) of salt
½ cup (125 mL) butter, softened
½ cup (100 g) granulated sugar
½ cup (100 g) dark brown sugar
1 egg
¼ cup (60 mL) molasses



For rolling:

¼ cup (60 mL) granulated sugar

Preparation

1. Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper or a silicone mat.
2. In a medium bowl, whisk the flour, baking soda, ginger, cinnamon, cloves, and salt. Set aside.
3. In a separate large bowl, use a handheld electric mixer to beat the butter and the sugars together until light and fluffy.
4. Add the egg and beat until smooth.
5. Add the molasses and mix until incorporated.
6. Gradually add the dry ingredients to the butter mixture.
7. Shape the dough into walnut-sized balls, and roll them in the ¼ cup of sugar.

8. Place the cookies on the baking sheet, spacing them about 2 inches apart. Bake in the oven for approximately 10 minutes, or until the edges are golden brown.
9. Let them cool before transferring to a wire rack.
10. These cookies will keep well on the counter in a sealed container for up to 5 days. The cookies can also be frozen, up to one month.

Alt text: A stack of six golden-brown ginger cookies on a piece of parchment paper, with a cooling rack of more cookies in the background.