

# Chewy Chocolate Gingerbread Cookies

## Ingredients

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1 1/2 c Flour (plus 1 tablespoon)  
1 T Cocoa Powder  
1 1/4 t Ground Ginger  
1 t Ground Cinnamon  
1/4 t Ground Cloves  
1/4 t Ground Nutmeg  
1/2 c Butter (softened)  
1 T Ginger (peeled, grated)  
1/2 c Dark Brown Sugar  
1/4 c Molasses  
1 t Baking Soda  
7 oz Semisweet Chocolate (cut into  
1/4-inch pieces)  
1/4 c Sugar

## Instructions

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1. Sift flour, cocoa, ground ginger, cinnamon, cloves, and nutmeg into a medium bowl; set aside.
2. Put butter and grated ginger into the bowl of an electric mixer fitted with the paddle attachment. Mix on medium speed until lightened, about 4 minutes. Add brown sugar; mix until combined. Add molasses; mix until combined.
3. Dissolve baking soda in 1 1/2 teaspoon of boiling water. Mix in flour mixture in 2 batches, alternating with the baking soda mixture. Mix in chocolate. Transfer dough to a piece of plastic wrap. Pat dough to about 1 inch thick; wrap in plastic. Refrigerate until firm, about 2 hours (or overnight).
4. Preheat oven to 325 degrees. Roll dough into 1 1/2-inch balls; space 2 inches apart on baking

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sheets. Refrigerate 20 minutes.

5. Roll balls in granulated sugar. Bake until surfaces crack slightly, 10 to 12 minutes. Let cool on sheets 5 minutes. Transfer to a wire rack, and let cool completely. Cookies are best the day they are made, but can be stored in airtight containers at room temperature up to 5 days.