Chewy Chocolate Gingerbread Cookies

Ingredients

- 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
- 1/4 c Sugar
- 7 oz Semi-Sweet Chocolate (cut into 1/4-inch pieces)

Instructions

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.