

Aunt Ida's Ginger Molasses Cookies

From Joanie Daniels' ginger cookies

	x	1	2	4	6	8
Flour (cups).....		2.25	4.5	9	13.5	18
Baking Soda (tsp).....		2	4	8	12	16
Salt (tsp).....		0.5	1	2	3	4
Ground Ginger (Tbs).....		1	2	4	6	8
Cinnamon (tsp).....		1	2	4	6	8
Butter (sticks).....		1.5	3	6	9	12
Sugar (cups).....		1	2	4	6	8
Eggs.....		1	2	4	6	8
Molasses (cups).....		0.25	0.5	1	1.5	2
Crystalized Ginger (Tbs).....		4	8	16	24	32
(in oz)		1.5	3	6	9	12

Extra granulated sugar for rolling

1. Set the oven at 350 degrees (325° if using Convection oven). Have multiple baking sheets on hand, ungreased or lined with parchment baking paper.
2. In a large bowl, sift together the flour, baking soda, salt, ground ginger, and cinnamon by gently using a whisk.
3. Coarsely chop the crystallized ginger slices by hand. Place the chopped pieces in a food processor with 1/8 cup of the granulated sugar. Process until ginger is in fairly small pieces. (If the ginger is processed without the sugar, it becomes a gummy mass.) Add this chopped ginger/sugar mix when you put in the flour mixture.
4. In a large electric mixer, cream the butter and sugars until light and fluffy. Beat in the eggs, followed by the molasses. (Coat glass measuring cup with cooking spray before measuring molasses and it will easily slide out of the measure without lots of scraping.)
5. With the mixer set on slow speed, beat in the flour mixture.
6. Scale out dough in 70 or 150-gram amounts. Roll the dough in your hands into 1 inch balls, and then roll them in additional sugar. Place them on lined baking sheets, 6 or 3 per pan.
7. Bake the cookies for 10-12 minutes or until they are crisp on the outside, but soft on top. Cool on a wire rack, and store in an airtight container immediately upon cooling.

**We usually make the largest batch of cookie dough. A \$3.99 12-oz. package of Trader Joe's Ginger Slices is the equivalent of 32 tablespoons.

From Karen Smith, an Aunt Ida baker 12/2004