



## Chewy Ginger Cookies

Adapted from [The Flying Biscuit Cafe Cookbook](#)

BAH Note: Don't go get in a hurry and forget to refrigerate the dough before you bake the cookies. Without the time to chill the cookies will spread too much.

- 1 cup sugar plus 1/2 cup
- 3/4 cup vegetable shortening
- 1/4 cup molasses
- 1 egg
- 2 cups all purpose flour
- 2 teaspoons baking soda
- 1/4 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground ginger

In the work bowl of a stand mixer fitted with the paddle attachment, cream together 1 cup of sugar and the shortening until light in fluffy. Add the molasses and then the egg, stopping to scrape the sides of the bowl down.

In a separate bowl, sift together the flour, baking soda, salt, and spices. With the mixer on low, add the dry ingredients to the creamed mixture and mix until just combined. Transfer the bowl of dough to the refrigerator and chill for a few hours or overnight.

When ready to bake, heat the oven to 375 degrees and line baking sheets with parchment paper. Place the remaining 1/2 cup of sugar in a small bowl.

Using a small ice cream disher, scoop the chilled dough and form into 2 inch balls. Roll the dough balls in the sugar and place on the prepared baking sheets, leaving at least 2 inches between each cookie.

Bake for approximately 8 minutes or until the surface of the cookie crackles and the edges become firm and crisp. Allow the cookies to cool on the sheet for 10 to 15 minutes before transferring to a wire rack to cool completely. Store cookies in an airtight container.