



## Martha Classic: Chocolate Gingerbread Cookies

with Crystallized Ginger



3,5h



2 Servings

A cross between gingerbread, brownies, and chewy molasses cookies, these test kitchen favorites are perfect for the holidays. We make a buttery dough with cocoa, molasses powder, and warm pie spices, then stud it with chocolate chips and crystallized ginger. Rolling the cookies in raw sugar before baking produces sparkling chewy-crisp cookies that will disappear in a flash! (2p-plan makes 24; 4p-plan makes 48)

## What we send

- 1 oz crystallized ginger
- 10 oz self-rising flour <sup>1</sup>
- 2 oz molasses powder
- ¾ oz unsweetened cocoa powder
- ¼ oz pie spice blend
- ¼ oz baking soda
- 2 oz dark brown sugar
- 5 oz granulated sugar
- 6 oz chocolate chips <sup>6,7</sup>
- 4 pkts raw sugar

## What you need

- kosher salt
- ½ c butter, softened <sup>7</sup>

## Tools

- mixer with paddle attachment
- 2 rimmed baking sheets
- parchment paper

## Cooking tip

Make ahead! Chill dough in step 3 up to 5 days in advance.

## Allergens

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 150kcal, Fat 6g, Carbs 23g, Protein 1g



### 1. Mix dry ingredients

Finely chop **crystallized ginger**. In a medium bowl, whisk together **1½ cups plus 1 tablespoon flour, ¼ cup molasses powder, 2 tablespoons cocoa powder, 2 teaspoons pie spice**, and **½ teaspoon salt**.

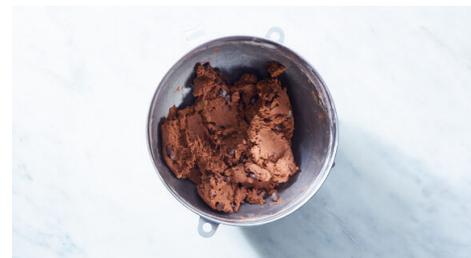
In a small bowl, stir together **1 teaspoon baking soda** and **3 tablespoons hot water** until dissolved.



### 4. Roll cookies

In a shallow bowl, combine **remaining granulated sugar** and **all of the raw sugar**.

Roll **cookies** in sugar until evenly coated, then place on one of the prepared baking sheets and refrigerate until firm, 20 minutes.



### 2. Make cookie dough

In the bowl of a stand mixer fitted with a paddle, beat **½ cup softened butter** until lightened in color, about 2 minutes. Add **¼ cup each brown sugar and granulated sugar**; beat on high until smooth, about 4 minutes. Beat **half of the flour mixture** into butter. Beat in **baking soda mixture**, then **remaining flour mixture** until just combined. Fold in **chocolate chips** and **ginger**.



### 5. Bake cookies

Roll **cookies** in the **sugar mixture** again, then evenly space between 2 prepared baking sheets. Bake on the top and lower third racks until surfaces crack, 10-12 minutes. Sprinkle lightly with some of the **remaining sugar mixture**.



### 3. Chill dough

Pat **dough** into a 1-inch thick disc and wrap in plastic. Chill in the fridge until firm, at least 2 hours (preferably overnight).

Preheat oven to 325°F with racks in the upper and lower thirds. Line 2 rimmed baking sheets with parchment paper.

Roll dough into 24 equal pieces (about 1½ tablespoons each).



### 6. Cool & serve

Cool **cookies** on the baking sheet for 5 minutes, then transfer to a wire baking rack to cool completely. Enjoy!