



Martha's Best 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 them in raw sugar before baking produces sparkling chewy-crisp cookies. (2p-plan makes 24 cookies; 4p-plan makes 48—nutrition reflects 1 cookie)

What we send

- 1 oz crystallized ginger
- 2 (5 oz) self-rising flour ³
- 2 oz molasses powder
- $\frac{3}{4}$ oz unsweetened cocoa powder
- $\frac{1}{4}$ oz warm spice blend
- $\frac{1}{4}$ oz baking soda
- 2 oz dark brown sugar
- 5 oz granulated sugar
- 2 (3 oz) chocolate chips ^{1,2}
- 4 pkts raw sugar

What you need

- kosher salt
- $\frac{1}{2}$ c butter, softened ¹

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

Milk (1), Soy (2), Wheat (3). 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 warm spice**, and **½ teaspoon salt**

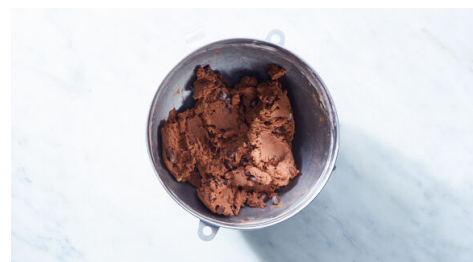
In a small bowl, stir together **1 teaspoon baking soda** and **3 tablespoons hot water** until dissolved.



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.



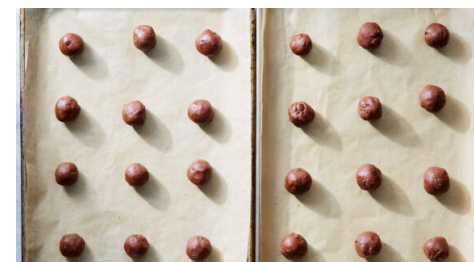
2. Make cookie dough

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!