

# Triple Ginger Cookie



## BAKER'S TIP

Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

**For breads, rolls, and other yeast-raised baked goods:** Increase liquids  $\frac{1}{4}$  cup (60g) at a time until you reach the desired dough consistency.

**For cookies:** Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

**For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more:** Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.

## Ingredients

- 2  $\frac{1}{2}$  cups [Flourish Flour](#)
- $\frac{3}{4}$  cup ( $\frac{1}{5}$  sticks) unsalted butter, room temp
- $\frac{1}{2}$  cup (packed) golden brown sugar
- $\frac{1}{2}$  cup (packed) dark brown sugar
- $\frac{1}{3}$  cup minced crystallized ginger
- 2 teaspoons baking soda
- $\frac{1}{4}$  teaspoon salt
- 1 large egg, room temp
- $\frac{1}{4}$  cup light (mild-flavored) molasses
- 1  $\frac{1}{2}$  teaspoon finely grated fresh ginger
- 1  $\frac{1}{2}$  teaspoon ground ginger
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$  teaspoon ground cloves
- $\frac{1}{3}$  cup sugar (for sprinkling)

## Instructions

1. Line 2 baking sheets with parchment paper.
2. Whisk flour, crystallized ginger, baking soda, and  $\frac{1}{4}$  teaspoon salt in a medium bowl.
3. Using an electric mixer, beat butter in a large bowl until creamy and light, about two minutes.
4. Gradually beat in both brown sugars. Beat on medium-high speed until creamy, about three minutes.
5. Add egg, molasses, fresh ginger, ground ginger, cinnamon, and cloves. Beat to blend.
6. Add flour mixture in two additions, beating at low speed just to blend between additions.
7. Put butter and  $\frac{1}{3}$  cup confectioners sugar in the bowl of an electric mixer and mix on medium speed until pale and fluffy.

8. Place  $\frac{1}{3}$  cup sugar in a small bowl.
9. Measure 1 tablespoon dough. Roll into a ball between the palms of hands then roll in the sugar bowl to coat; place on the baking sheet. Repeat with remaining cookie dough, spacing cookies  $1\frac{1}{2}$  to 2 inches apart.
10. Bake cookies until surfaces crack and cookies are firm around the edges but still slightly soft in the center, about 15 minutes.
11. Cool completely on sheets on rack.

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We're here to help: [flourish-flour.com](https://flourish-flour.com)