

Chewy Ginger Cookies

3/4 cup butter, softened

1 cup sugar

1/4 cup molasses

1 egg

2 teaspoons baking soda

2 1/4 cups flour

1/2 teaspoon ground cloves

Rounded 1/2 teaspoon ground ginger

2 teaspoon cinnamon

1/2 teaspoon salt

3 ounces crystallized ginger, chopped coarsely

Preheat oven to 375

In a large mixing bowl, combine softened butter, sugar, molasses and egg.

In a medium bowl, whisk together the flour, baking soda, and spices. Stir into the wet ingredients and mix well. Fold in the chopped ginger. Chill for at least 1 hour.

Scoop out the dough to about 1" balls and gently roll in granulated sugar. Place on parchment lined cookie sheet about 2 inches apart. Bake 8-10 minutes. Let cool on cookie sheets for about 5 minutes before moving to a wire rack.

Makes about 36 cookies