

DIRECTIONS:

In a medium mixing bowl, combine flour, baking soda, ginger, cinnamon, nutmeg and cloves. Set aside.

In a large mixing bowl of an electric mixer beat butter on low speed for 30 seconds. Gradually add the 1 cup of baker's sugar and the 1/4 cup of turbinado sugar; beat for 7 minutes. *It is important to beat the butter and sugar for this long as it helps to aerate the mixture which will yield a softer cookie.*

Add the egg and molasses; beat well.

Add dry mixture into the butter and egg mixture, mix on low just until combined. Scrape the bowl and then mix an additional 15 seconds on medium speed to fully incorporate all ingredients. Do not over mix the dough or your cookies will be dry and crack.

To make small, perfectly round shaped cookies, shape dough into 1/2 inch balls. In another bowl, mix 1/2 cup of baker's sugar and 1 tablespoon of cinnamon. Roll dough balls in the sugar mixture and place on ungreased cookie sheets about 2 1/2 inches apart.

Bake in a 350° oven about 9 to 10 minutes or until light brown, but still puffed. The longer you bake, the crispier the cookies will be. Be careful not to over bake or your cookies will not be soft. Remove from oven and let stand on cookie sheet for 2 minutes before transferring to a wire rack to finish cooling.

INGREDIENTS:

2 1/4 CUP ALL-PURPOSE FLOUR
1 TEASPOON BAKING SODA
2 TEASPOONS GROUND GINGER
2 TEASPOONS GROUND CINNAMON
(PLUS 1 TABLESPOON FOR DUSTING)
1 TEASPOON NUTMEG
3/4 TEASPOON GROUND CLOVES
3/4 CUP BUTTER
1 CUP BAKER'S SUGAR (PLUS 1/2 CUP
FOR DUSTING)
1/4 CUP TURBINADO SUGAR
1 EGG
1/4 CUP MOLASSES