

## Double Ginger Crackles



### Ingredients:

2-1/4 cups unbleached all-purpose flour

3 heaping teaspoons ground ginger

1 teaspoon baking soda

1/4 teaspoon salt

3/4 cup butter, at room temperature

1 cups granulated sugar

1 large egg, at room temperature

1/4 cup molasses

Lots of chopped crystallized ginger, at least a cup or maybe more depending on the size of the pieces you like.

### Directions:

Preheat oven to 350 degrees F. Line two large cookie sheets with parchment or nonstick baking liners.

Whisk flour, ground ginger, baking soda, and salt in a medium bowl.

Place butter and 1 cup sugar in a large bowl; beat with an electric mixer on medium-high speed until well blended. Add egg, molasses, and crystallized ginger; beat well. Add dry ingredients and mix on low speed until well blended.

Shape dough into 1-inch balls. Roll each ball in sugar (large grain/coarse sugar is best) to coat. Set balls 2 inches apart on prepared cookie sheets. Using a small plate or similar, press down to flatten the balls.

Top each cookie with finely chopped crystalized ginger and sugar. Using a large / coarse sugar will add more bling to the tops.

Bake until the cookies are puffed and bottoms are lightly browned, about 12 to 14 minutes.

Remove from oven. Let cookies sit on cookie sheet for a few minutes, then transfer to a rack to cool completely. Store in airtight containers.