

Chocolate Gingerbread Cookies

Printed from Cookie Recipes at <http://www.cookierecipes.org/>

Ingredients:

7 oz of semisweet chocolate.
1 ½ cups of all-purpose flour.
1 ¼ teaspoons of ground ginger.
1 teaspoon of baking soda.
1 teaspoon of ground cloves.
¼ teaspoon of ground nutmeg.
1 tablespoon of cocoa powder.
8 tablespoons of unsalted butter, room temperature.
1 tablespoon of ginger, freshly grated.
½ cup of dark brown sugar, packed.
¼ cup of granulated sugar, for rolling.
¼ cup of unsulfured molasses.

Directions:

Line two baking sheets with non-stick silicone baking mats, and set aside.

Chop the chocolate into quarter-inch chunks, then set aside.

In a medium bowl, sift together the flour, ground ginger, baking soda, cloves, nutmeg and cocoa powder.

In the bowl of an electric mixer fitted with the paddle attachment, cream the butter and grated ginger until light and fluffy (takes about 4 minutes). Add the dark brown sugar and beat until combined; add the molasses and again beat until combined.

Add the flour mixture in batches until fully incorporated.

Mix in chocolate, cover with plastic wrap, then refrigerate for at least 2 hours until firm.

Preheat your oven to 325°F (160°C).

Place the sugar in a pie plate.

Using a 1-ounce ice-cream scoop, scoop the dough into a bowl filled with sugar.

Roll each ball of dough in sugar.

Bake for about 14 minutes or until the surface cracks slightly.

Allow to cool for 5 minutes, then transfer to a wire rack to cool fully.