



Ginger Cookies

A good, gingery ginger cookie is irresistible. These are a bit chewy and full of flavor. They keep well in a covered tin for about 1 week.

Ingredients:

- 1 1/4 cups pecans or macadamia nuts
- 14 Tbs. (1 3/4 sticks) unsalted butter, at room temperature
- 1 1/4 cups sugar, plus more for sprinkling
- 1 extra-large egg
- 1/2 cup dark molasses
- 2 1/2 cups all-purpose flour
- 2 1/2 tsp. baking soda
- 1 1/2 Tbs. ground ginger
- 1/2 tsp. ground cinnamon
- 1/2 tsp. salt
- 1/4 tsp. freshly ground white pepper
- 1/4 cup minced crystallized ginger



Directions:

Preheat an oven to 350°F. Spread the nuts on a baking sheet and toast until lightly browned and fragrant, 8 to 10 minutes. Remove from the oven, let cool and chop coarsely; set aside.

In a bowl, using an electric mixer preferably fitted with a paddle attachment, beat together the butter and the 1 1/4 cups sugar until creamy, about 5 minutes. Add the egg and beat until fluffy, about 5 minutes. Then add the molasses and beat to combine.

In another bowl, sift together the flour, baking soda, ground ginger, cinnamon, salt and white pepper. Add the flour mixture to the butter mixture and beat until well mixed, 2 to 3 minutes. Stir in the crystallized ginger and nuts until evenly distributed.

Lightly flour a work surface. Divide the dough into 2 equal portions. Form each portion into a log about 1 1/2 inches in diameter. Wrap tightly in plastic wrap and refrigerate until well chilled, at least 4 hours or for up to 2 days.

Preheat an oven to 325°F. Line 2 baking sheets with parchment paper. Using a sharp knife, cut each log into 1/8 inch thick slices. Arrange the slices on the prepared baking sheets, spacing them about 1 inch apart.

Bake until golden, 8 to 10 minutes. Remove from the oven, transfer to a rack and sprinkle with sugar. Let cool.

Adapted from Williams-Sonoma