

From the kitchen of R.L. Smith
and
Unbelievably Good Cookies™

Giant Ginger Cookies

INGREDIENTS:

4 ¼ cups	All purpose flour
4 tsp.	Ground ginger
2 tsp.	Baking soda
1 ½ tsp.	Ground cinnamon
1 tsp.	Ground cloves
¼ tsp.	Salt
1 ½ cups	Unsalted butter (3 sticks)
2 cups	White granulated sugar
2	Eggs
½ cup	Molasses
¾ cup	Coarse sugar (or granulated if you don't have coarse.)

Preheat oven to **350°**

In a medium mixing bowl, stir together the flour, spices, and salt; set aside.

In a large mixing bowl, beat butter on low speed for 30 seconds.

Add 2 cups granulated sugar; beat until combined, scraping bowl.

Beat in eggs and molasses until combined.

Beat in as much flour mixture as you can with mixer (a Kitchen Aid stand mixer can handle all the flour), then stir in remaining flour mixture with a large spoon. Dough will be heavy and a bit sticky.

Using about a ¼ cup worth of dough for each cookie, shape into 2 inch ball, then roll the ball in the coarse sugar.

Place balls 2 ½ inches apart on ungreased 9x12 cookie sheet. (Six cookies per sheet, 3 rows of 2 cookies across) Pat balls down a bit to flatten before baking.

Bake at **350°** on top rack for 14 - 15 minutes, or until tops are cracked and cookies are light golden brown.

Cool on cookie sheet for 2 minutes, then transfer to wire rack; cool.

Coarse Sugar can be obtained from:

Candyland Crafts

201 W. Main St.

Sumerville, NJ 08876

(908) 685-0410

Order online at www.candylandcrafts.com 1 lb coarse sugar in a plastic container costs \$5.00