

Chocolate Ginger Cookies

2 1/2 cups All-Purpose flour
1 tsp baking soda
1/4 tsp salt
1/4 tsp ground ginger
1/2 tsp ground cinnamon
1/4 tsp ground clove
1 cup packed brown sugar
1/4 cup finely chopped candied ginger
3/4 cup semi-sweet chocolate chips

Baking Directions:

Preheat oven 375F

In a large bowl, mix together all the above ingredients.

Add 1 egg, 3/4 cup butter and 1/4 cup of molasses (room temperature)

Beat together using an electric mixer on medium high until combined.

Refrigerate 20 minutes.

Lightly spray or cover with parchment paper 2 cookie sheets.

Make 1 inch balls, arrange on prepared sheets 2 inches apart.

Bake in center oven until cookies are golden 10 to 12 minutes.

Remove to a rack to cool completely.