



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Soft Chewy Ginger Cookies

Preheat oven 350°F

Makes 4 dozen

2 1/4 cups all-purpose flour
1 tablespoon ground ginger
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/4 teaspoon salt
3/4 cup butter, softened
1 cup white sugar
1 egg
1 tablespoon water
1/4 cup molasses
1/3 cup dried apricots, diced
1/4 cup walnuts, chopped
1/4 cup pistachios, chopped
1/4 cup raisins
1/3 cup dried cranberries
2 tablespoons candied orange peel, chopped [optional]
2 tablespoons white sugar

THE STEPS:

- Whisk together the flour, ginger, baking soda, cinnamon, cloves, and salt.
- In a large bowl, cream together the butter and 1 cup sugar until light and fluffy.
- Beat in the egg, then the water and molasses.
- Gradually stir the sifted ingredients into the molasses mixture.
- Mix in the dried fruit and chopped nuts.
- Scoop dough into walnut sized balls, and roll them in the remaining 2 tablespoons of sugar.
- Place the cookies 2 inches apart onto a parchment lined cookie sheet, and flatten slightly.
- Bake for 11 to 13 minutes in the preheated oven.
- Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.
- Store in an airtight container.

THE LOVE: As with any cookie, don't overwork the dough. Mix until just well combined.