

ALTON BROWN'S GINGER COOKIES- LIKE A GINGERSNAP ONLY CHEWIER.

NOTE THAT YOU WILL REFRIGERATE THE DOUGH OVERNIGHT BEFORE BAKING



THE CREAMED

INGREDIENT	Weight		Volume	Count	Prep
Unsalted butter	113g	4oz	1/2 cup	1 stick	softened
Dark brown sugar	227g	8oz	1 cup		
Molasses			1 tablespoon		

THE EGGS

INGREDIENT	Weight		Volume	Count	Prep
Eggs	50g	1 3/4 oz		1 large	

THE DRY GOODS

INGREDIENT	Weight		Volume	Count	Prep
All-purpose flour	270g	9 1/2 oz	2 cups		
Baking powder	3g	<1/8 oz	1/2 teaspoon		
Baking soda	3g	<1/8 oz	1/2 tablespoon		
Ground ginger	12g	<1/2 oz	2 teaspoons		
Salt	2g	<1/8 oz	1/4 teaspoon		

THE EXTRAS

INGREDIENT	Weight		Volume	Count	Prep
Crystallized (candied) ginger			1/4 cup		chopped to a small dice
Parchment paper for the cookie sheets					

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ALTON BROWN'S GINGER COOKIES- LIKE A GINGERSNAP ONLY CHEWIER.

NOTE THAT YOU WILL REFRIGERATE THE DOUGH OVERNIGHT BEFORE BAKING (cont.)



Assemble the dough:

Scale or measure all ingredients. Combine the flour, baking powder, baking soda, ground ginger and salt by pulsing in the food processor, or sifting thoroughly. Beat the egg in a small bowl. Using a stand mixer, with the paddle attachment on medium speed, mix the butter alone for a minute to spread them around the bowl. Add the brown sugar and then the molasses slowly and beat until mixture lightens noticeably in texture, and increases slightly in volume. Reduce the speed to "stir" and add the egg slowly, stopping to scrape down the sides of the bowl as necessary. Work in the dry goods in three installments, waiting for each installment to be thoroughly worked in before starting another. Stir in the crystallized ginger. Roll the finished dough into two logs, 2 inches in diameter. Wrap them in wax paper, and refrigerate overnight. The next day, place two oven racks in the second and third positions from the bottom of the oven and preheat to 375 degrees. Line two cookie sheets with the parchment paper. Remove the dough from the refrigerator, and slice each log into 1/4 inch slices. Place the slices on the prepared cookie sheets, and bake for 8-10 minutes, until the cookies have "soft set", rotating the pans after 4 minutes. Remove the pans from the oven and move the cookies onto a rack to cool. Store in an airtight container for up to 2 weeks.

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