

# Gingersnaps

*Recipe lifted from Cook's Illustrated magazine. The best I've found...so spicy.*

2 ½ cups (12 ½ oz. flour)  
2 tsp. baking soda  
½ tsp. salt  
12 tbs. unsalted butter  
2 tbs. ground ginger  
1 tsp. ground cinnamon  
¼ tsp. ground cloves  
¼ tsp. pepper  
Pinch cayenne  
1 ¼ cups (8 ¾ oz.) dark brown sugar  
¼ cup molasses  
2 tbs. finely grated fresh ginger  
1 large egg plus 1 yolk  
½ cup (3 ½ oz. sugar)



1. Whisk flour, baking soda and salt together in bowl. Heat butter in 10 inch skillet over medium heat until melted. Lower heat to medium-low and continue to cook, swirling pan frequently, until foaming subsides and butter is just beginning to brown, 2 to 4 minutes. Transfer butter to large bowl and whisk in ground ginger, cinnamon, cloves, pepper and cayenne. Cool slightly, about 2 minutes. Add brown sugar, molasses, and fresh ginger to butter mixture and whisk to combine. Add egg and yolk and whisk to combine. Add flour mixture and stir until just combined. Cover dough tightly with plastic wrap and refrigerate until firm, about 1 hour.
2. Adjust oven racks to up-per middle and lower-middle positions and heat oven to 300 degrees. Line 2 baking sheets with parchment paper. Place granulated sugar in shallow baking dish. Divide dough into heaping teaspoon portions; roll dough into 1-inch balls. Working in batches of 10, roll balls in sugar to coat. Evenly space dough balls on prepared baking sheets, 20 dough balls per sheet.
3. Place 1 sheet on upper rack and bake for 15 minutes. After 15 minutes, transfer partially baked top sheet to lower, rack, rotating 180 degrees and place second sheet of dough balls on upper rack. Continue to bake until cookies on lower tray just begin to darken around edges, 10 to 12 minutes longer. Remove lower sheet of cookies and shift upper sheet to lower rack and continue to bake until cookies begin to darken around edges, 15 to 17 minutes. Slide baked cookies, still on parchment, to wire rack and cool completely before serving. Cool baking sheets slightly and repeat step 3 with remaining dough balls.
4. Dough can be refrigerated for up to 2 days or frozen for up to 1 month. Let dough stand at room temperature for 30 minutes before shaping. Let frozen dough thaw overnight before proceeding with recipe. Cooled cookies can be stored at room temperature for up to 2 weeks in airtight container.