

CHEWY SPICY COOKIES

My mom makes these cookies every year: they epitomize the holidays for me. True to their name, they are chewy and filled with warming, aromatic spices. Blackstrap Molasses gives them a robust flavor, and is a great source of iron and calcium. Using whole-wheat pastry flour in lieu of refined white flour makes these delightful holiday treats as satisfying as they are delicious. They'll go fast – I recommend making a double batch!

- Lindsay Keach

INGREDIENTS

1/2 cup butter at room temperature
4 Tbsp Blackstrap Molasses
1 cup unrefined cane sugar
1 egg
1 tsp vanilla
1 tsp cinnamon
1/2 tsp cloves
1/2 tsp salt
1 1/2 tsp ginger
1 3/4 cups whole-wheat pastry flour
1 tsp baking soda
1/2 cup slightly chopped walnuts
1/2 cup raisins
1/4 cup of crystalized ginger, diced
Large Grain sugar for rolling dough in (we use natural sugar- slightly brown in color)

DIRECTIONS

1. Cream butter, sugar, & molasses using a stand or hand mixer until light and fluffy. Add eggs, vanilla, spices and salt and mix well.
2. Add flour and baking soda and mix until thoroughly combined (I do this by hand).
3. Gently stir in nuts, raisins and caramelized ginger.
4. Refrigerate dough for at least an hour.
5. Shape dough into 1-2" balls (if you have a kitchen scale, shoot for around 30g/cookie). Roll each ball in coarse sugar and place on parchment paper-lined cookie sheet, leaving 2-3" between each cookie: they spread!
6. Bake at 350° for 12-14 minutes. The cookies will still be soft, but will firm up upon cooling – don't overcook!

SUBSTITUTIONS

These cookies are very forgiving, and can be easily modified to meet a variety of dietary preferences. For a dairy-free cookie, try subbing a vegan spread like Earth Balance for butter. For a gluten-free version, substitute an all purpose gluten free flour mix like one from Bob's Red Mill (the cookies will be a bit flatter without the structure of the gluten, but still delicious!).