

GINGER SPICE COOKIES

2 Cups Flour
2 ½ Teaspoons Ground Ginger
2 Teaspoons Baking Soda
1 Teaspoon Ground Cinnamon
1 Teaspoon Ground Cloves
¾ Teaspoon Salt
¾ Cup Chopped Crystallized Ginger
1 Cup Packed Dark Brown Sugar
½ Cup Vegetable Shortening, Softened
¼ Cup (1/2 Stick) Unsalted Butter, Softened
1 Large Egg
¼ Cup Mild-Flavored Molasses
Granulated Sugar

Combine flour, ground ginger, soda, cinnamon, cloves, and salt in a medium bowl. Mix in crystallized ginger; set aside. In a large bowl, using an electric mixer, beat brown sugar, shortening and butter until fluffy. Blend in egg and molasses. Add flour mixture, and mix just until blended. Cover; refrigerate 1 hour.

Preheat oven to 350 F. Lightly butter 2 baking sheets. Using wet hands, form dough into 1 ¼ in. balls. Roll in sugar to coat. Place balls 2 inches apart on sheets. Bake until cracked on top but still soft to the touch, about 12 minutes. Cool one minute; transfer to rack and cool. Store airtight at room temperature up to five days. Makes about three dozen.
