

# chocolate chunk gingerbread cookies

## INGREDIENTS

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1 ½ cups plus 1 Tablespoon  
all-purpose flour

1 ¼ teaspoon ground ginger

1 teaspoon ground cinnamon

¼ teaspoon ground cloves

¼ teaspoon ground nutmeg

1 Tablespoon unsweetened  
Dutch-process cocoa powder

1 stick (½ cup) unsalted  
butter, room temperature

1 Tablespoon freshly grated  
fresh ginger

½ cup packed dark brown  
sugar

¼ cup unsulfured molasses

1 teaspoon baking soda

1 ½ teaspoons boiling water

7 ounces semi-sweet  
chocolate, cut into ¼ inch  
chunks

¼ cup granulated sugar

**MAKES 2 DOZEN COOKIES**

## DIRECTIONS

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### TO MAKE THE DOUGH:

1. In a medium bowl, sift the flour, ground ginger, cinnamon, cloves, nutmeg and cocoa powder together.
2. In the bowl of an electric mixer fitted with a paddle attachment, beat the butter and grated ginger until creamy, about 4 minutes. Add the brown sugar and beat until combined. Then add the molasses and beat until combined.
3. In a small bowl, dissolve the baking soda in boiling water.
4. Beat in half the flour mixture into the butter mixture. Beat in the baking soda, then the remaining flour.
5. Fold the chocolate chunks into the cookie dough. It should resemble chocolate ice cream.
6. Place the dough on a piece of plastic wrap and pat it into a round about 1 inch thick. Wrap completely and place in the refrigerator for at least 2 hours to overnight.

### TO MAKE THE COOKIES:

1. Preheat your oven to 325° and line two baking sheets with parchment paper.
2. Roll the dough into 24 - 1 ½ inch balls. Refrigerate for 20 minutes.
3. Remove the balls from the refrigerator and roll them in the granulated sugar. Place them 2 inches apart on the baking sheet.
4. Bake each sheet separately for 10 to 12 minutes, rotating the pan halfway through. They are ready when the surface begins to crack slightly.
5. Remove the cookies from the oven and cool for 5 minutes before transferring to a wire rack to cool completely.