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## Ginger chocolate cookies

Part chewy molasses cookie, part homey chocolate chip cookie, part spicy gingersnap: These cookies—inspired by ones brought annually by an Oktoberfest guest—have it all. The Sunset staff ate our test batches as quickly as we could bake them.

**PREP AND COOK TIME** 1 hour

**MAKES** About 36 cookies

**NOTES** Keeps up to 2 days in an airtight container at room temperature.

**¾ cup unsalted butter, plus more for baking sheet**

**2 cups flour**

**⅓ cup unsweetened cocoa powder**

**2½ tbsp. ground ginger**

**2 tsp. baking soda**

**1½ tsp. each cinnamon and freshly ground nutmeg**

**½ tsp. salt**

**1 cup packed light brown sugar**

**¼ cup molasses**

**1 egg**

**1 tsp. vanilla extract**

**8 oz. bittersweet chocolate, finely chopped**

**⅓ cup granulated sugar**

**1.** Preheat oven to 350°. Butter a large baking sheet and set aside. In a medium bowl, whisk flour, cocoa powder, ginger, baking soda, cinnamon, nutmeg, and salt until thoroughly combined. Set aside.

**2.** In a large bowl, beat ¾ cup butter and the brown sugar until light and fluffy, about 3 minutes. Add molasses, egg, and vanilla; beat to combine.

**3.** Mix in dry ingredients gently but thoroughly, scraping down sides of the bowl as necessary. (Batter will be thick.) Stir in chopped chocolate until well combined.

**4.** Form batter into 2-tbsp. balls, roll each ball in granulated sugar, and place 12 balls on buttered baking sheet. (If batter is too sticky, dampen your hands with water when forming balls.) Dip the bottom of a cup or glass in water and use it to flatten balls to a thickness of about ¼ in., rewetting glass as necessary to prevent sticking.

**5.** Bake cookies 5 minutes, turn pan 180°, and bake until just set, about 5 minutes more. Cool on pan for 5 minutes, then transfer to cooling racks. Repeat forming and baking with remaining balls of dough.

**PER COOKIE** 133 CAL., 44% (58 CAL.) FROM FAT; 1.5 G PROTEIN; 6.4 G FAT (3.7 G SAT.); 19 G CARBO (0.6 G FIBER); 108 MG SODIUM; 16 MG CHOL. ■

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