

# the variety of life

is probably why recipes instruct you to chill it before handling. But if you're quick and gentle about forming it into balls and rolling it in the sugar, there's no need for chilling. Of course, if it is more convenient to make the dough ahead, you can cover and refrigerate it until you're ready to bake. You have the flexibility to get immediate gratification or to plan ahead.

## Ginger Spice Cookies

*1 1/2 cups sugar, divided*  
2 cups flour  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
1 teaspoon ground cloves  
1 teaspoon ground ginger  
1/8 teaspoon kosher salt  
3/4 cup vegetable shortening, at room temperature  
1 egg  
1/4 cup molasses

▶ Preheat the oven to 375 degrees. Line a large baking sheet with parchment paper. Place 1/2 cup of the sugar in a small bowl for rolling the balls of dough.

In a medium bowl, combine the flour, baking soda, cinnamon, cloves, ginger and salt

and whisk until no streaks appear. Set aside.

Using a hand-held or stand mixer on medium-high speed, combine the shortening and the remaining cup of the sugar, mixing until light and fluffy, about 4 minutes. Add the egg and molasses, incorporating to combine. Reduce the speed to low and gradually add the dry ingredients, mixing until a dough is formed. Using your hands, shape the dough into golf-ball size portions (about 2 tablespoons).

Roll the balls in the sugar and place half of them 2 inches apart on the prepared baking sheet. Bake for 12 minutes. (The tops will be cracked; the insides should appear to be a bit underdone.) Repeat with remaining dough. Let cookies sit on the baking sheet for 5 minutes before transferring to a wire rack to cool completely. Store in a sealed container for up to 1 week or wrap individually in foil and freeze in a resealable plastic food storage bag.

Makes 18 large cookies.

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**Per cookie:** 182 Calories; 2g Protein; 25g Carbohydrates; 8g fat; 12mg Cholesterol; 2g Saturated Fat; 11mg Sodium; 0g dietary fiber.