

Chewy Chocolate Gingerbread Cookies

To say these are memorable is an understatement. A combination of fresh and ground ginger, molasses, and chunks of semisweet chocolate makes the cookies sophisticated enough for adults but chocolaty enough for children. **MAKES 2 DOZEN**

- 1½ cups plus 1 tablespoon all-purpose flour
- 1¼ teaspoons ground ginger
 - 1 teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon freshly grated nutmeg
- 1 tablespoon unsweetened Dutch-process cocoa powder
- ¼ pound (1 stick) unsalted butter, room temperature
- 1 tablespoon freshly grated peeled ginger
- ½ cup packed dark brown sugar
- ½ cup unsulfured molasses*
- 1 teaspoon baking soda
- 1½ teaspoons boiling water
- 7 ounces best-quality semisweet chocolate, cut into ¼-inch chunks
- ¼ cup granulated sugar

1. Line two baking sheets with parchment paper.

2. In a bowl, sift together flour, ground ginger, cinnamon, cloves, nutmeg, and cocoa. In the bowl of an electric mixer fitted with the paddle attachment, beat butter and fresh ginger on medium speed until lightened, about 4 minutes. Add brown sugar; beat until combined. Add molasses; beat until combined.

3. In a small bowl, dissolve baking soda in boiling water. Beat half of flour mixture into butter mixture. Beat in baking soda mixture, then remaining half of flour mixture. Mix in chocolate; turn onto plastic wrap. Pat out to a 1-inch thickness; seal with wrap. Refrigerate until firm, 2 hours or overnight.

4. Preheat oven to 325°F. Roll dough into 1½-inch balls; place 2 inches apart on prepared baking sheets. Chill 20 minutes. Roll in granulated sugar. Bake until surfaces just begin to crack, 10 to 12 minutes, rotating halfway through. Let cool 5 minutes. Transfer to a wire rack and cool completely. Cookies are best the day they are made, but can be stored in airtight containers at room temperature up to 5 days.

I use ¼ c molasses, the cookies come out thicker with less liquid.

TASTY

Snowball Cookies

Rie McClenny

Tasty Team

June 10, 2019

Ingredients

for 30 cookies

2 cups walnuts *used pecans*

2 ¼ cups flour

½ cup sugar

2 sticks butter, softened

1 teaspoon vanilla extract

2 cups powdered sugar

Nutrition Info

Calories 132

Fat 5g

Carbs 20g

Fiber 0g

Sugar 11g

Protein 2g

Estimated values based on one serving size.

Shop Ingredients

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Preparation

- 1** Preheat oven to 325°F (170°C).
- 2** Place the walnuts in a ziploc bag and use a rolling pin to crush them until crushed.
- 3** In a large bowl, combine crushed walnuts, flour, sugar, softened butter, vanilla and mix with a rubber spatula until well combined.
- 4** Roll the dough into ping pong ball-sized spheres.
- 5** Bake for 20-30 minutes, until the bottom of the cookies is slightly brown.
- 6** While the cookies are still warm, sift powdered sugar over the cookies.
- 7** Enjoy!

Chocolate-Cherry Ginger Cookies

By Yossy Arefi

Time 45 minutes

Rating ★ ★ ★ ★ ☆ (699)



Anna Williams for The New York Times. Food Stylist: Susan Spungen. Prop Stylist: Sarah Smart.

These are the kind of cookies that make you want to cozy up under a warm blanket with a cup of tea and a good book. Packed full of warming spices, they have soft, chewy centers and crisp edges, and are punctuated by melty puddles of milk chocolate and tart dried cherries. They come together quickly too; no need to soften butter or chill dough. Feel free to substitute dark chocolate for a more deeply chocolaty cookie, but in either case, use chopped bar chocolate and not chips for the meltiest, tastiest bites. You can also substitute dried cranberries for the cherries.

INGREDIENTS

Yield: 24 cookies

½ cup/100 grams turbinado sugar
¾ cup/150 grams granulated sugar
6 tablespoons/85 grams unsalted butter, melted and warm
2 tablespoons grapeseed or other neutral oil
2 tablespoons Dutch-process cocoa powder
2¼ teaspoons ground ginger
1 teaspoon ground cinnamon
½ teaspoon freshly grated nutmeg
¼ teaspoon ground cloves
¾ teaspoon fine salt
¼ cup/75 grams unsulfured molasses
1 large egg
1¾ cups/225 grams all-purpose flour
1¾ teaspoons baking soda
1 cup/140 grams roughly chopped milk chocolate bar

PREPARATION

Step 1

Place racks in the top and bottom thirds of the oven and heat oven to 325 degrees. Line 2 sheet pans with parchment paper. Put the turbinado sugar in a shallow bowl and set aside.

Step 2

To a large bowl, add the granulated sugar, butter, oil, cocoa powder, ginger, cinnamon, nutmeg, cloves, and salt, and whisk to combine.

Step 3

Add the molasses and egg to the bowl, and whisk until smooth. Add the flour and baking soda, and stir with a rubber spatula until a few streaks of flour remain.

Step 4

Add the chopped chocolate and cherries, and stir until well-combined and the flour is completely incorporated and no longer streaky.

Step 5

Portion the cookies into 24 balls that are roughly 2 tablespoons/35 grams each, roll them in the turbinado sugar, and place them on the prepared baking sheets, 12 cookies per sheet.

Step 6

½ cup/75 grams dried cherries or cranberries,
roughly chopped

Bake the cookies for 15 to 17 minutes, rotating the sheets from front to back and top to bottom halfway through, until crackly on top but still quite soft in the center. Cool the cookies completely on the baking sheets, then store in an airtight container at room temperature for up to 4 days.

Private Notes

Leave a Private Note on this recipe and see it here.

Karen's

Lemon Glazed Persimmon Bars

Ingredients

- 1 Cup Persimmon pulp with 1 1/2 tsp lemon juice
- 1 tsp Baking soda
- 1 Egg
- 1 Cup Sugar
- 1/2 Cup Oil
- 8 oz Pitted dates, finely chopped
- 1 3/4 Cups Flour
- 1 tsp Salt
- 1 tsp Cinnamon
- 1 tsp Nutmeg
- 1/4 tsp Ground cloves
- 1 Cup Chopped nuts
- 1 Cup Powdered sugar
- 2 Tbsp Lemon juice

Directions

1. Mix pulp with soda and set aside.
2. In large bowl, beat egg. Stir in sugar, oil and dates.
3. Combine flour, salt and spices. Add to date mixture, alternately with pulp, just until well blended. Stir in nuts.
4. Spread evenly in a greased and floured jelly roll pan (10x15).
5. Bake at 350 for 25 minutes.
6. Make lemon glaze: Blend powdered sugar and lemon juice until smooth.
7. Cool on rack 5 minutes. Spread with lemon glaze.

Chocolate Crinkle Cookies

SERVES Makes 22 cookies

INGREDIENTS

- 1 cup (5 ounces) all-purpose flour
- ½ cup (1 1/2 ounces) unsweetened cocoa powder
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt
- 1 ½ cups packed (10 1/2 ounces) brown sugar
- 3 large eggs
- 4 teaspoons instant espresso powder (optional)
- 1 teaspoon vanilla extract

BEFORE YOU BEGIN

* Both natural and Dutch-processed cocoa will work in this recipe. Our favorite natural cocoa is Hershey's Natural Cocoa Unsweetened; our favorite Dutch-processed cocoa is Droste Cocoa. Our preferred unsweetened chocolate is Hershey's Unsweetened Baking Bar.

INSTRUCTIONS

1 Adjust oven rack to middle position and heat oven to 325 degrees. Line 2 baking sheets with parchment paper. Whisk flour, cocoa, baking powder, baking soda, and salt together in bowl.

2 Whisk brown sugar; eggs; espresso powder, if using; and vanilla together in large bowl. Combine chocolate and butter in bowl and microwave at 50 percent power, stirring occasionally, until melted, 2 to 3 minutes.

- 4 ounces**
unsweetened
chocolate,
chopped
- 4 tablespoons**
unsalted butter
- ½ cup (3 1/2 ounces)**
granulated sugar
- ½ cup (2 ounces)**
confectioners' sugar

3 Whisk chocolate mixture into egg mixture until combined. Fold in flour mixture until no dry streaks remain. Let dough sit at room temperature for 10 minutes.

4 Place granulated sugar and confectioners' sugar in separate shallow dishes. Working with 2 tablespoons dough (or use #30 scoop) at a time, roll into balls. Drop dough balls directly into granulated sugar and roll to coat. Transfer dough balls to confectioners' sugar and roll to coat evenly. Evenly space dough balls on prepared sheets, 11 per sheet.

5 Bake cookies, 1 sheet at a time, until puffed and cracked and edges have begun to set but centers are still soft (cookies will look raw between cracks and seem underdone), about 12 minutes, rotating sheet halfway through baking. Let cool completely on sheet before serving.