



FAVORITE RECIPE SERIES

GINGER MOLASSES COOKIES DIPPED IN ORANGE WHITE CHOCOLATE Makes about 23 cookies

Ingredients

To prepare Dough:

283g (about 2 cups + 3 Tbsp. + 2 tsp.) – All Purpose Flour
1 tsp. – Baking Soda
1 tsp. – Ground Cinnamon
1 tsp. – Ground Ginger
½ tsp. – Ground Cloves
¼ tsp. – Iodized Salt
4 oz. (1 stick) – Unsalted Butter, softened

170g (about ½ cup + 1/3 cup) –
Granulated Sugar
¼ cup – Molasses
1 Large – Whole Egg

To Prepare Orange White Chocolate Coating:

4 oz. (113g) – White Melting Chocolate
¼ tsp. – Orange Extract

Preparation

To prepare Cookies:

Step one:

In a large mixing bowl, combine flour, baking soda, cinnamon, ginger, cloves, and salt. Whisk together and set aside.

Step two:

In another large bowl, beat the softened butter and sugar together on medium speed until light and fluffy, scraping down the bowl as needed.

Step three:

Add egg to the butter mixture and combine well. Then add the molasses.

Step four:

Slowly add the dry ingredients while mixing on low speed between additions. Mix until just combined.

Step five:

Cover the dough and chill in the refrigerator overnight or for a few hours.

Step six:

Preheat oven to 350 degrees Fahrenheit.

Step seven:

Once the dough is completely chilled, portion dough into 2 ¾ inch balls (about 2 Tbsp. of dough each).

Step eight:

Roll dough between your hands to make them uniform, then roll each ball in granulated sugar until coated.

Step nine:

Place on parchment lined pans, about 2 inches apart, and chill the dough once more.

Step ten:

Bake cookies for 8 to 10 minutes, or until cookies begin to slightly crack on top. Cool completely.

To prepare Orange White Chocolate Coating:

Step one:

Melt chocolate in a bowl according to pack directions until smooth.

Step two:

Add orange extract to chocolate and combine well.

Step three:

Once cookies have cooled, dip each cookie halfway into melted white chocolate, then let excess chocolate drip back into the bowl.

Step four:

Place dipped cookies back onto the parchment paper and let chocolate cool and harden.