

Chewy White Chocolate Chip Gingerbread Cookies

(yields 24 cookies)



Ingredients:

- ¾ cup Butter
- 1 cup white Sugar
- 1 Egg, beaten
- ¼ cup Molasses
- 2 cups all-purpose Flour
- 2 tsp Baking Soda
- 1 tsp ground Ginger
- 1 tsp ground Cinnamon
- ½ tsp ground Cloves
- ½ tsp Nutmeg
- ½ tsp Salt
- 1 (12 oz) package white Chocolate chips
- ½ cup white Sugar, for rolling

Directions

Beat together the butter with 1 cup of sugar in a mixing bowl until the mixture is smooth, and stir in beaten egg and molasses.

In another bowl, whisk together the flour, baking soda, ginger, cinnamon, cloves, nutmeg, and salt; stir the flour mixture into the molasses mixture by half cupfuls. Stir in the white chocolate chips and refrigerate dough for at least 1 hour.

Preheat oven to 350°.

Scoop up a generous spoonful of dough, and roll it into a ball.

Roll the ball in sugar, place onto an ungreased baking sheet, and flatten slightly.

Sprinkle a little sugar onto the cookie, if desired.

Repeat for the rest of the cookies.

Bake the cookies in the preheated oven until lightly browned, 10 to 15 minutes.

Allow to cool on the baking sheet for about 1 minute before removing to finish cooling on racks.