

Fresh Ginger Cookies

Ingredient	single	notes
Flour	10 oz wt	20 fluid oz but weight is more consistent
Baking soda	2 tsp	
kosher salt	½ tsp	
unsalted butter	6 oz	I suggest browned (1 ½ sticks of butter)
ground ginger	1 tsp	
cinnamon	¼ tsp	or more to taste. "Regular" cinnamon is sharp, or use Ceylon cinnamon for a mellower cinnamon
nutmeg	½ tsp	
cardamom	½ tsp	
clove	½ tsp	
Fresh candied ginger, Finely chopped (Recipe below)	¼ to ½ cup	Depending on the ginger root, ¼ cup for very mild, ½ cup for distinct ginger flavor
dark brown sugar	5 oz wt	2/3 cup
molasses	3 oz	Fluid oz, spray measuring cup with non-stick spray (Pam) to get molasses out
egg	1 egg	Large egg

Yield: 40 cookies (using an OXO "small" cookie scoop).

IF YOU USE MELTED/BROWNEB BUTTER (but I suggest browning the day before and refrigerating it)

- Sift flour then whisk flour, baking soda, salt together
- Add brown sugar to flour mixture and mix until uniform and all lumps broken up.
- Brown the butter. It will foam (you are boiling out the water), white clumps will form (the solids are clumping together), then the clumps will brown. This happens quite suddenly so be alert. You want a fairly dark brown, but no more. Immediately remove from heat when it's dark brown. Once it's black you have the wrong flavor.
- Add spices to butter and mix
- Add sugar, molasses, ginger to butter and mix
- Add egg to butter and mix.
- Add butter mixture to flour mixture and mix
- Refrigerate for 36 to 72 hours. This important step allows the flour to absorb the liquids from the egg against the resistance of the butter.
- Use a small scoop, roughly two teaspoon size.
- Bake at 300°. I used a convection oven so it automatically reduced the temperature to 275° which works great.
- Bake for 11 to 12 minutes for soft cookies, longer for a crisp ginger snap.
- Cookies freeze well if you separate them with waxed paper. Be sure to thaw them while still in their freezer bag so you don't get condensation on the cookie.

I mix by hand, using a spatula and/or large spoon. The melted butter makes a much softer dough than solid butter.

Even after three days of refrigeration, the dough seemed much softer than dough made with cold butter. This makes it easier to scoop. Boiling the water out of the butter also makes a cookie that doesn't flatten as much in the oven.

Using a 14" x 17" cookie sheet and baker's parchment paper, I get 20 cookies per sheet and two sheets in the convection oven at once. Three might work but that would be too much to load and cool.

NOTE: you can refrigerate the browned butter ahead of time and then follow a more traditional recipe for how to mix the ingredients.

IF YOU USE REFRIGERATED BUTTER

- Let the butter warm outside the refrigerator. Totally cold butter makes a stiff dough, hard to blend in the flour.
- In a medium mixing bowl whisk together the flour, baking soda, spices and salt. NOT the candied ginger.
- Place the brown sugar and butter into the bowl of a stand mixer fitted with the paddle attachment and beat until light and fluffy, 1 to 2 minutes. A

- Add the molasses and egg and mix on medium for 1 minute until blended.
- Add the crystallized ginger (half chopped small, half very fine (or micro planed), and using a rubber spatula, stir to combine.
- Add the dry ingredients to the wet, half at a time, and stir until well combined.
- Refrigerate for 36 to 72 hours. This important step allows the flour to absorb the liquids from the egg against the resistance of the butter.
- Use a small scoop, roughly two teaspoon size.
- Bake at 300°. I used a convection oven so it automatically reduced the temperature to 275° which works great.
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Candied Ginger

Total Time: 2 to 4 hrs

Prep: 15 to 30 min

Cook: 2 to 3 hrs

Yield: about 10 oz wt (300 g) or 2 cups

Level: Easy

Ingredients:

- Nonstick spray
- Cooling rack
- 1 pound fresh ginger root
- 5 cups water
- Approximately 1 pound granulated sugar

Directions :

- Select fresh, plump looking ginger root. It should not look dried out, at all wrinkled or the skin dull. Big fat pieces are easier to peel.
- Peel the ginger root and slice into 1/8-inch thick slices using a mandolin or a chef's knife. A 4 mm disc on a food processor is perfect.
- Place into a 4-quart saucepan with the water and set over medium-high heat. Cover and cook for ½ hr to 1 hr until the ginger is fairly tender. It took me about an hour. It was definitely softened, but not extremely tender
- Transfer the ginger to a colander to drain, returning the cooking liquid to the saucepan
- Continue simmering (high simmer) to reduce the water to 1/2 cup, this creates the concentrated flavor
- Spray a cooling rack with nonstick spray and set it in a half sheet pan lined with parchment
- Weigh the ginger and measure out an equal amount of sugar
- Add the sugar to the simmering liquid
- Once the sugar dissolves and the liquid is a clear brown, return the ginger to the pan
- Set over medium-high heat and bring to a boil, stirring frequently. Reduce the heat to medium and cook, stirring frequently, until the sugar syrup is foamy dry, has almost evaporated and begins to recrystallize, approximately 20 to 60 minutes
- Transfer the ginger immediately to the cooling rack and spread with tongs to separate the individual pieces. Tongs are useful because it's *hot* and *sticky*. Don't dawdle, you need to get the ginger spread out and pieces separated. Squeezing with the tongs will generally separate the pieces.
- Once it's completely cooled, store in an airtight container for up to 2 weeks
- Save the sugar stuck to the pan and that drops beneath the cooling rack. It has a great ginger flavor. Use it to top ginger snaps, sprinkle over ice cream or use to sweeten coffee