



Garden Fresh Farm Recipes

Big Soft Ginger Cookies

Ingredients:

3/4 cup butter, softened, or shortening
1 cup granulated sugar
2 teaspoons ground ginger
1 teaspoon baking soda
3/4 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 egg
1/4 cup molasses
2 1/4 cups all-purpose flour
1/2 cup raisins
1/4 cup coarse or granulated sugar

Directions:

Preheat oven to 350°F.

In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add 1 cup sugar, the ginger, baking soda, cinnamon and cloves. Beat until combined, scraping sides of bowl occasionally. Beat in the egg and molasses until combined. Beat in as much flour as you can with the mixer. Stir in any remaining flour and the raisins.

Shape dough into 1 1/2 inch balls. Roll balls in the sugar to coat. Place balls about 2 1/2 inches apart on an ungreased cookie sheet. Bake about 10 minutes or until light brown but still puffed. (do not overbake) let stand for two minutes on cookie sheet. Transfer to a wire rack and let cool.