



# Ginger Molasses Cookies

Gaggenau Appliances: BO, BOP and EB ovens

Heating Method: Convection

Temperature: 325° F

Preparation Time: 15 minutes + chill time

Baking Time: 10 - 12 minutes

Makes: 36 cookies

Once these delicious cookies have been scooped and rolled they can be frozen and baked off as needed. When baking from frozen, arrange the cookies on the baking tray to soften slightly while the oven is heating, and add another minute or two to the baking time. The cookies can be baked on the blue oven tray with the angled lip or a flat cookie sheet, either parchment paper or a silicone baking mat can be used to line the tray.

6 oz (170g) unsalted butter  
1 cup (200g) brown sugar  
¼ cup (84g) molasses  
1 large egg  
2 tsp (10g) baking soda  
1 tsp (5g) ground cinnamon  
1 tsp (5g) ground ginger  
½ tsp (2.8g) ground cloves  
¼ tsp (1.4g) salt  
¼ cup granulated sugar for rolling the cookies

In the bowl of a stand mixer or with a handheld mixer, cream the butter and brown sugar until light and fluffy, then add the egg and molasses and stir to incorporate into the mixture. Combine the dry ingredients except for the granulated sugar and add to the creamed mixture. Blend until well mixed, then scoop the cookies with a 1 ½ tbsp cookie scoop and roll each cookie in the sugar mixture.

If baking the cookies right away, refrigerate for an hour first so they hold their shape. Otherwise the scooped and rolled cookies can be placed in the freezer until ready to bake.

To heat the oven, select the Convection mode and set the temperature to 325° F

Arrange the cookies 2" apart on the prepared baking sheet and bake for 10 - 12 minutes for refrigerated cookies and 12 - 14 for frozen cookies. Remove the tray from the oven and set it aside for 5 minutes, then slide the parchment or silicone liner with the cookies onto a cookie cooling rack.