

# Ginger Cookies

**From the kitchen of Sara Oehler**

These are my favorite holiday tradition.

"Chewy and delicious, these cookies are giants in both size and snappy ginger flavor."

**Prep: 20 min. • Bake: 9 min. per batch • Oven: 350 degrees • Makes: about 48 cookies**

4 1/2 cups flour (I use wheat flour)  
4 tsp. ground ginger  
2 tsp. baking soda  
1 1/2 tsp. ground cinnamon  
1 tsp. ground cloves  
1/4 tsp. salt  
1 1/2 cups shortening  
2 cups sugar  
2 eggs  
1/2 cup molasses  
3/4 cup sugar in the raw



Mix together flour, ginger, baking soda, cinnamon, cloves and salt; set aside. In a large bowl, beat shortening with a mixer on low speed for about 30 seconds; add the sugar and beat until combined; add eggs & molasses and beat until combined. Using mixer, add half of the flour mix. Add the remaining flour mix and knead with your hands until all ingredients are combined. This can be messy...I always seem to get cookie dough all over the place between the mixer and the kneading. Wear an apron! If you use a KitchenAid mixer, which I do now, it is way cleaner and easier. I highly suggest it, but I made the recipe by hand for years too.

Pour the sugar in the raw on a plate. Roll 1 inch balls of dough in your hand and then roll in the sugar in the raw until the ball is coated. Place on an ungreased cookie sheet and gently push flat.

Bake at 350 degrees for about 9 minutes, depending on how hot or cool your oven runs. Cool on cookie sheet for a few minutes before transferring. They are very soft when they come out of the oven and fall apart easily. So definitely let them sit for a few. These babies are delicious! **Happy Holidays!**