

Gingerbread Chocolate Chip Cookies

Course: **Christmas Cookies, Cookies**

Servings	Prep time	Cooking time	Total time
12 servings	50 minutes	14 minutes	1 hour 4 minutes

Ingredients

For the Cookie Dough:

209 g (1 2/3 cups) all-purpose flour

1 teaspoon ground ginger

1 teaspoon cinnamon

1/4 teaspoon ground nutmeg

1/8 teaspoon ground cloves

1/2 teaspoon baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

112 g (1/2 cup) unsalted butter, cold and cubed

140 g (2/3 cup) brown sugar

40 g (3 tablespoons) granulated sugar

1 large egg

15 ml (1 tablespoon) molasses (not blackstrap)

1 teaspoon vanilla extract

180 g (1 cup) dark chocolate chunks and drops

Directions

Prepare the Dough:

- 1 Prepare Dry Ingredients:** In a medium bowl, whisk together the flour, ground ginger, cinnamon, nutmeg, cloves, baking powder, baking soda, and salt. Set aside.
- 2 Cream Butter and Sugar:** In a large bowl, beat the cold, cubed butter with the brown sugar and granulated sugar until smooth and no visible lumps of butter remain.
- 3 Incorporate Wet Ingredients:** Beat in the egg, molasses, and vanilla extract until fully combined.

4 Combine Wet and Dry Ingredients: Gradually add the dry ingredients to the wet mixture. Start mixing gently by hand to incorporate, then use a mixer on low speed until a dough forms.

5 Add Chocolate: Fold in the dark chocolate chunks and drops using a spatula or spoon until evenly distributed.

Shape & Chill the Dough:

6 Shape Dough Balls: Scoop out the dough into balls using a large cookie scoop, approximately 1/4 to 1/3 cup of dough per ball. Place them on a plate and cover.

7 Chill Dough: Freeze the dough balls for at least 30 minutes, or up to 48 hours, to prevent spreading during baking.

Bake to Perfection & Enjoy:

8 Prepare to Bake: When ready to bake, preheat the oven to 350°F (180°C). Line baking sheets with parchment paper or baking mats.

9 Bake Cookies: Arrange the chilled dough balls on the prepared sheets, spacing them about 3-3.5 inches apart. Bake one sheet at a time in the center of the oven for 14-17 minutes, or until the tops are just set.

10 Cool Cookies: Allow the cookies to cool on the baking sheet for 10 minutes, then transfer them to a wire rack to cool completely.

11 Enjoy: Serve and savor these spiced chocolate chip gingerbread cookies with melted dark chocolate!