

THE BEST GINGER COOKIES EVER

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 tablespoons grated fresh ginger
3/4 cup butter, softened
1 cup sugar
1/4 cup molasses
1 egg
1 cup sugar (sugar in the raw works really well for this)

Directions

1. In a large mixing bowl, combine flour, soda, and salt. In a separate bowl, beat ginger, butter, and 1 cup sugar until light and fluffy. Beat in molasses and egg. Gently fold in flour mixture until just combined. Chill for 1 hour.
2. Preheat oven to 350 degrees F.
3. Roll dough into 1 1/2 inch balls and then roll them in sugar. Place 2 inches apart on ungreased baking sheets.
4. Bake until edges start to brown, about 15 minutes. Centers will be slightly soft. Let stand on cookie sheets 1 minute and remove to racks to cool completely.