



Fine Salt recipes

Chewy Ginger Root Cookies



How long: 8-10 minutes (baking), 15 minutes (prep)

Serves: 2 dozen cookies

Using fresh ginger is a game-changer in these soft, lightly-spiced cookies. They're prime for holiday gifting—let's hope they make it to the box.

Why Fine?

Smooth
Compact
Crisp

The Mediterranean Sea might be ocean's away, but its mellow, briny, coastal flavors are ever at reach with Morton® Fine Sea Salt. These superfine crystals are your best ally in baking recipes, marinades and—well, we'll let you do the dreaming.

Ingredients

- 2¼ cups white whole wheat flour
- 1 tsp pie spices such as cinnamon, cloves and allspice
- 1 tsp baking soda
- ¼ tsp baking powder
- ¼ tsp Morton® Fine Sea Salt
- ¾ cup butter, softened
- 1 cup cane sugar
- 1½ Tbsp fresh ginger, chopped
- 1/4 tsp vanilla extract
- 1 egg, at room temp
- 1 Tbsp milk such as almond, at room temp
- ¼ cup molasses

Steps

- 1 Preheat oven to 350°F.
- 2 Sift the first five ingredients together in a bowl.
- 3 In separate bowl, cream butter and sugar with an electric mixer until light and fluffy.
- 4 Gradually blend in ginger, vanilla, egg, milk and molasses until just mixed.
- 5 Add flour in ½ cup increments, beating until batter is evenly blended and smooth.
- 6 Roll dough into golf ball-sized balls and place on a greased baking sheet 2" apart.
- 7 Bake 8-10 minutes and cool.

PSST: SOME TIPS

- Freeze cookie dough for up to 3 months: form into log shapes and wrap in wax paper.
- Save ginger peels to add to teas and potpourri.