

## Triple-Ginger Cookies

Prep 30 minutes Total 1 hour

Makes about 60

2 cups all purpose flour

2 teaspoons baking soda

1 ½ teaspoon ground ginger

1 teaspoon cinnamon

½ teaspoon ground cloves

1 cup sugar

¾ cup solid vegetable shortening

(Preferably non-hydrogenated)

¼ cup mild-flavored (light) molasses

1 large egg

2 teaspoons minced fresh peeled ginger

¼ cup chopped crystallized ginger

### Raw sugar for rolling

**Ingredient Info** Look for raw sugar (also called turbinado or demerara sugar) at most supermarkets and at natural foods stores.

Preheat oven to 350 degrees. Line 2 rimmed baking sheets with parchment. Whisk first 5 ingredients and ½ teaspoon salt in medium bowl. Using electric mixer, beat sugar and shortening in large bowl until fluffy. Beat in molasses, egg, and fresh ginger. Stir in crystallized ginger, then dry ingredients.

Fill small shallow bowl with raw sugar. Using moist hands shape 1 teaspoonful dough into ball; roll in raw sugar. Place on prepared sheet. Repeat with remaining dough, spacing cookies 2 inches apart.

Bake cookies until golden and dry looking, about 15 minutes. Cool on sheets.