Soft Ginger Cookies

Classic soft ginger cookies with molasses and warm spices — chewy, crackly-topped, and perfectly spiced.

SERVES	PREP	COOK	TOTAL
24	15 minutes	10 minutes	1 hour 25 minutes (includes chilling)

Ingredients

- 2 tablespoons white sugar (for rolling)
- 2 1/4 cups all-purpose flour
- 2 teaspoons ground ginger
- 1 teaspoon baking soda
- 3/4 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/4 teaspoon salt
- 3/4 cup butter, softened
- 1 cup white sugar
- 1 large egg
- 1/4 cup molasses
- 1 tablespoon water

Method

1. Cream together softened butter and 1 cup white sugar until light and fluffy.
2. Beat in the egg, molasses, and water until well combined.
3. In a separate bowl, whisk together flour, ginger, baking soda, cinnamon, cloves, and salt.

4. Gradually add dry ingredients to the wet mixture, mixing until just combined.
5. Chill dough for at least 1 hour or until firm enough to handle.
6. Preheat oven to 350°F (175°C).
7. Shape dough into 1-inch balls, then roll each ball in the 2 tablespoons white sugar to coat.
8. Place on ungreased baking sheets about 2 inches apart.
9. Bake for 10-12 minutes or until edges are set and tops are crackled.
10. Cool on baking sheets for 2 minutes, then transfer to wire racks to cool completely.

Notes

Rolling the dough balls in white sugar before baking gives these cookies their signature crackled top. For best texture, don't skip the chilling step — it prevents spreading and keeps them soft and thick. Store in an airtight container for up to 5 days.