

Double Ginger and Honey Chocolate Chip Cookies

From Marissa Rothkopf Bates

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makes about 4 dozen

Note: These should be refrigerated 2 hours or up to 2 days before baking.

What You'll Need:

1 3/4 cup (210 grams) all-purpose flour

1 tablespoon ground ginger

1/2 teaspoon salt

1/4 teaspoon baking powder

1/4 teaspoon baking soda

8 ounces (226 grams) butter, softened and cut into 16 pieces

1 cup (170 grams) dark brown sugar, packed

1/4 cup (85 grams) honey

1 large egg

1 egg yolk

2 teaspoons vanilla

1/4 cup (about 40 grams) crystallized ginger, minced

1 1/2 cups (240 grams) chopped bittersweet or semisweet chocolate

What You'll Do:

1. In a small bowl, whisk together the flour, powdered ginger, salt, baking powder and baking soda.
2. Use the paddle attachment with a stand mixer to cream the butter for 2 minutes, stopping once or twice to scrape down the sides and the beaters.
3. Add the brown sugar and honey and beat for another 2 minutes. Scrape, scrape and, y'know, scrape.

4. Beat in the egg and the egg yolk until fully incorporated and no longer a sploshy mess.
5. Add the flour mixture and beat on low until fully incorporated. Scrape down the paddle and the sides of the bowl. Raise the speed to medium and beat for 20 seconds. Add the crystallized ginger and chocolate and stir on low until evenly incorporated.
6. Refrigerate the dough for 2 hours or up to 2 days
7. When ready to bake, preheat the oven to 375 degrees. Line two baking sheets with parchment. Form the dough into 2-inch balls and leave 3 inches between each cookie because these dearies spread.
8. Bake for 10 to 12 minutes until golden. Rest on the baking sheet for a few minutes before removing to a rack to cool further.