JUNIPER’S FAMOUS GINGER SPICE COOKIE RECIPE

**Yield** – approx. 12 large Juniper-size cookies

**INGREDIENTS**
- 227g butter *important for cookie texture and integrity
- 300g white sugar
- 2 small or 1 large egg
- 125g molasses *gives the cookies their dark unique color
- 390g all-purpose flour
- ½ tablespoon baking soda
- ½ teaspoon salt

**SPICES**
This will vary from recipe to recipe *freshly ground spices are best - this is what makes our ginger spice cookie so flavourful

- ½ teaspoon fresh-ground pepper
- ½ tablespoon fresh-ground cloves
- ½ teaspoon cinnamon
- 2 tablespoons ground ginger
- Organic sugar for topping or turbinado (thick) sugar

**Directions**
1. Using a hand mixer or a spoon, cream the butter and sugar until nice and fluffy
2. Add eggs and mix until thoroughly combined
3. Add molasses until fully combined
4. Mix dry ingredients in a separate bowl and incorporate into butter mix
5. Portion cookie dough into 3oz sizes using a scooper or spoon then shape & flatten them onto cookie sheet.
6. Lightly press each cookie into organic sugar before baking (sugar side up).
7. Place cookies approx. 3 inches apart on a cookie sheet line with parchment.
8. Bake at 350 degrees F for 12-17 minutes, rotating pans halfway through baking.

**TIPS!**
Remember no one has ever complained about a chewy cookie so try not to over bake them