

# TOGETHER AT HOME

*for the holidays*

## 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).  
Place cookies approx. 3 inches apart on a cookie sheet lined with parchment.
7. 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