

Gingerbread Crinkle Cookies

Recipe by Molly Marzalek-Kelly

Prep: 20 minutes

Bake: 15 to 18 minutes

Total: 1 hour, 45 minutes

Yield: 15 cookies

Ingredients

Dough

3/4 cup (160g) dark brown sugar, packed

5 tablespoons (71g) unsalted butter, melted

3 tablespoons (64g) molasses

1 teaspoon King Arthur Pure Vanilla Extract

1/2 teaspoon table salt

1 large egg

1 2/3 cups (200g) King Arthur Unbleached All-Purpose Flour or King Arthur Gluten-Free

Measure for Measure Flour

1/2 cup (92g) mini diced ginger**

1-1/2 teaspoons King Arthur Gingerbread Spice*

1/2 teaspoon baking powder

1/4 teaspoon baking soda

Coating

1/2 cup (57g) confectioners' sugar, sifted if lumpy

3/4 teaspoon King Arthur Gingerbread Spice*

*See "tips," below

Preparation

1. To make the dough: In a large bowl, use a flexible spatula to stir together the brown sugar, melted butter, molasses, vanilla, and salt. Smear the mixture against the bottom of the bowl to smooth it out and eliminate any lumps.
2. Add the egg and stir until combined. Add the flour, spice, baking powder, and baking soda and stir with the spatula until fully incorporated and no dry spots remain.
3. Cover the bowl and refrigerate for 1 to 2 hours. The dough will firm up as it chills.
4. When you are ready to bake, preheat the oven to 350°F with racks in the upper and lower thirds. Line 2 baking sheets with parchment.
5. To coat the cookies: In a medium bowl, whisk together the confectioners' sugar and spice.
6. One at a time, scoop the dough into 1 3/4" balls (about 40g each; a level jumbo cookie scoop works well here), drop into the confectioners' sugar mixture, and toss to coat. Transfer the cookies to the prepared baking sheets.
7. Bake the gingerbread crinkle cookies for 15 to 18 minutes, rotating the baking sheets top to bottom and front to back halfway through, until puffed and set in the center and firm around the edges.
8. Remove the cookies from the oven and allow them to cool completely on the baking sheets.

9. Storage information: Store leftover gingerbread crinkle cookies in an airtight container at room temperature for several days; freezing is not recommended.

Tips from our Bakers

If you don't have any Gingerbread Spice, mix 1/2 teaspoon ginger, 1/2 teaspoon cinnamon, 1/2 teaspoon nutmeg, 1/2 teaspoon allspice, and 1/4 teaspoon cloves in a small bowl. Use 1 1/2 teaspoons of this spice mixture in the dough and the remaining 3/4 teaspoon in the coating.

Looking to make smaller cookies? Prepare as directed and portion into 1 1/4" balls (about 12g each; a level teaspoon cookie scoop works well here) before tossing in the coating. Bake at 350° for 8 to 10 minutes.

Be aware: Some of your baking ingredients can be a hidden source of gluten. Learn more at our blog post: [For gluten-free baking, think beyond just flour](#). For additional information on King Arthur-produced products, read the complete details of our allergen program, including our contact-prevention practices.

For an even stronger ginger flavor, stir in 1/2 cup (92g) mini diced ginger with the dry ingredients then chill, scoop, and bake as directed.

****Donna's Note:** King Arthur Baking does a catalogue mailing that included this recipe. In the pamphlet, the diced ginger was part of the ingredient list, which I included in my cookies. In the online recipe, is given as an option. I think the diced ginger lent the cookie a lovely savoriness.