

## Tripple Ginger Cookies

Soft, Chewy and MEGA Spiced - these are our favorite winter cookies! The fresh ginger and candied ginger give each bite a solid gingery hit and balance with the sugary coating! If you really want to ramp up the ginger, add two tablespoons of Honey Ginger Balsamic in place of half the molasses.

2 cups AP Flour  
½ tsp Sea Salt  
2 tsp Baking Powder  
½ tsp Baking Soda  
2 tsp Ground Ginger  
1 tsp Ground Cinnamon  
½ tsp Ground Nutmeg  
¼ tsp Ground Cloves  
1 Cup Granulated Sugar  
1 Egg  
2 tsp Orange Zest  
2/3 Cup Arbequina EVOO  
1 tsp Grated Fresh Ginger  
¼ cup Molasses  
½ cup Finely Chopped Candied Ginger  
¼ cup Torbino or Corse Sugar

Preheat the oven to 350°F and line 2 baking sheets with parchment paper. Add all dry ingredients to a mixing bowl and combine until well blended.

In a separate large mixing bowl with a hand mixer, blend the sugar, egg and orange zest until light and fluffy, then drizzle in olive oil, mixing until combined. Add molasses to wet ingredient mixture and mix till combined. Now add dry ingredients to wet ingredients, stirring in candied ginger and stirring with a wooden spoon until evenly mixed.

Scoop and roll the dough into small balls with wet hands, about 2 tbsp each for large cookies. In a shallow dish, add Torbino or Corse, then roll balls in sugar. Place cookie dough balls 2 inches apart and press down lightly, slightly flattening dough, repeating until sheet is full.

Bake in the oven for 7 to 9 minutes until lightly browned on the bottom for a soft chewy cookie, or 9 to 10 minutes for a firmer, crisp cookie. Cool the cookies on a sheet tray for 5 minutes before moving them to the cooling rack.

Store in an airtight container to keep the cookies soft and chewy.

