

## King Arthur Youth Baking Contest

### Soft Ginger Molasses Cookies with Ginger Syrup

Yields about 3 ½ dozen palm-size (about 3") cookies

Open to Juniors ages 7 to 15

Please enter 3 cookies on a disposable plate

Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when they submit the entry.

#### Youth Prizes

First Place: \$40 gift card

Second Place: \$25 gift card

Third Place: \$25 gift card

#### Ingredients

- 16 Tablespoons (2 Sticks) unsalted butter, room temperature
- 1 cup granulated sugar
- ¼ cup molasses
- ¼ cup ginger syrup
- 2 ¼ teaspoons baking soda
- 1 ¼ teaspoons ground cinnamon
- 1 ¼ teaspoons ground cloves or ground allspice
- 1 teaspoon ground ginger
- 2 large eggs
- 3 ½ cups King Arthur Unbleached All-Purpose Flour

Additional granulated sugar, Swedish Pearl Sugar, or course sparkling sugar for coating

\*Ginger syrup can be replaced with an additional ¼ cup molasses

#### Instructions:

- 1.) Preheat the oven to 350 degrees F. Lightly grease (or line with parchment) two baking sheets
- 2.) In a large mixing bowl, cream together the butter and sugar until mixture is light and fluffy
- 3.) Beat in the molasses, ginger syrup, baking soda, salt, and spices. Add the eggs, beating well and scraping down the sides of the bowl to make sure everything is incorporated.
- 4.) Stir in the flour

- 5.) Scoop the soft dough into 1 ½ "balls (a tablespoon cookie scoop works well here).
- 6.) Roll cookies in granulated sugar, course sugar, or pearl sugar
- 7.) Space the cookies on the prepared baking sheets, leaving about 2 ½ inches between them.
- 8.) Back the ginger cookies for 10 minutes. The center will look soft and puffy, that's OK.
- 9.) Remove the cookies form the oven, and cool them on the pan for 10 minutes before transferring them to a rack to cool completely.