

All in One Bake Shop



Salt & Pepper Ginger Cookies

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*When rolled really thin,
these cookies are more like ginger crackers.
The salt and pepper on the top really completes the flavor!
I made these cookies as part of a dessert donation for the Austin Girls Choir.
I cut them into note shapes – cute and delicious!*

- 2 cup (4 sticks) unsalted butter
- 1 cup dark-brown sugar, packed
- 2 Tbsp ground fresh ginger
- 1 Tbsp ground cinnamon
- 1 1/2 teaspoons ground cloves
- 1 Tbsp ground cardamom pods
- 1 teaspoon finely ground black pepper
- 1 1/2 teaspoons salt
- 2 large eggs
- 1 cup molasses
- 6 cups sifted all-purpose flour

Coarse sugar – 1/4 C
Kosher Salt - 1 tsp
Coarse pepper - 1 tsp

Grind spices, mix and set aside. In an electric mixer fitted with the paddle attachment, cream butter and sugar until fluffy. Mix in spices and salt, then eggs and molasses. Add flour and combine on low speed until the flour is fully incorporated.

Divide dough into 6 balls. Roll each ball of dough to 1/8-inch thick between two pieces of parchment paper. Refrigerate for about 15 minutes to harden. The rolled-out dough can stay in the refrigerator for up to 2 days. Heat oven to 350° F. Remove dough from refrigerator and carefully peel off top sheet. Turn that sheet over and flip the dough and then peel off the top sheet. Cut into desired shapes. Transfer to ungreased baking sheets. Mix coarse sugar with a pinch of kosher salt and a pinch of coarse pepper. Sprinkle onto cookies before baking. Bake until crisp but not darkened, about 10 - 12 minutes. Let cookies cool on wire racks. Makes about 48 large cookies.



Photo by Jane Steig Parsons,
Prints Charming Photography of Austin
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