CHEWY GINGER MOLASSES COOKIES INGREDIENTS:

* Butter: Completely softened to room temperature (not melted, or else it will not cream properly with the sugars)
* Sugars: I use half granulated (white) sugar, half packed brown sugar, plus extra sugar for rolling the dough balls.
* Molasses: I typically opt for “original” (versus dark) [unsulphured molasses](https://amzn.to/2qmt2Bn).
* Eggs and baking soda: Two soft and chewy cookie staples.
* Flour: I typically use all-purpose flour for this classic recipe, but white whole wheat flour can work too.
* Spices: We will use a mixture of ground ginger, cinnamon and cloves.  Feel free to tinker around with the spice proportions to taste.
* Salt: To bring out all of those delicious flavors.

1. Preheat oven.  Heat oven to 350°F.  Line a [baking sheet](https://amzn.to/2LaMgB9) with parchment paper or a silicone baking mat, and set aside.
2. Whisk together dry ingredients.  Flour, soda, ground ginger, cinnamon, cloves, and salt.
3. Cream together butter and sugars. Using a separate mixing bowl, either with a [stand mixer](http://amzn.to/2lrPBwn) or a [hand mixer](https://amzn.to/2DZcbK1), cream together the softened butter and sugars on medium-high speed until the mixture is light and fluffy and a pale yellow color, about 2 minutes, scraping down the sides occasionally as needed.
4. Mix in the remaining wet and dry ingredients.  Mix in the eggs (one at a time) and molasses, and beat on medium-low speed until each is combined. Gradually add in the dry ingredient mixture and beat until it is evenly incorporated.
5. Chill the dough.  Transfer the dough to an airtight container and refrigerate for at least 2 hours, or until the dough is completely chilled.  I know — the extra chilling time is substantial, and very tempting to skip.  But this particular dough, with all of its butter and molasses, really does need a thorough chilling to prevent the cookies from spreading.  Worth the wait, I promise. :)
6. Roll the dough balls.  Once the dough is chilled and firm, roll the dough into small balls, about 1-inch in diameter. Fill a separate small bowl with sugar, and roll each ball in the sugar until it is completely coated. Place dough balls on the prepared baking sheet.
7. Bake. Bake for about 8-10 minutes, until the cookies begin to slightly crack on top.  (They will crack more while cooling.)  Remove from the oven and let cool for 4-5 minutes. Then transfer the cookies to wire racks to cool completely.
8. Serve.  Serve warm and enjoy, or store in a sealed container for up to 4 days.  Or freeze for up to 3 months.