

Chocolate Gingerbread Cookies

<http://userealbutter.com/2012/05/13/chocolate-gingerbread-cookies-recipe/>
from [Martha Stewart's Cookies](#)

1 1/2 cups + 1 tbsp (220g) (7 3/4 oz.) all-purpose flour
1 1/4 tsp ground ginger
1 tsp ground cinnamon
1/4 tsp ground cloves
1/4 tsp freshly grated nutmeg
1 tbsp Dutch-process unsweetened cocoa powder
1/4 lb. (4 oz. or 1 stick) unsalted butter, room temperature
1 tbsp freshly grated ginger (peeled)
1/2 cup (120g) (4 1/4 oz.) dark brown sugar, packed
1/2 cup (190g) (6 3/4 oz.) unsulphured molasses
1 tsp baking soda
1 1/2 tsps boiling water
3.5 oz. (about 1/2 cup) semi-sweet chocolate, chopped
3.5 oz. (about 1/2 cup) crystallized or candied ginger, chopped (if you want you can use chocolate like original recipe)
1/4 cup granulated sugar

Line baking sheets with parchment paper. Sift the flour, ground ginger, cinnamon, cloves, nutmeg, and cocoa together into a medium bowl. Place the butter and grated fresh ginger in the bowl of a stand mixer and beat (with paddle attachment) on medium until the butter is fluffy and light-colored (3-4 minutes). Beat the brown sugar into the butter until combined. Beat the molasses into the butter until combined. In a small bowl, stir the baking soda into the boiling water until dissolved. Pour half of the flour mixture into the butter-sugar mixture and mix until combined. Add the baking soda-water mixture, beat and then add the remaining flour mixture and beat until dough is uniform in color and texture. Mix in the chocolate and candied ginger. Turn the dough out onto a sheet of plastic wrap. Place another sheet on top and flatten the dough to a 1-inch thickness. Wrap it up and refrigerate for at least 2 hours or overnight.

Preheat oven to 325°F. Remove the dough from the refrigerator and tear off chunks of the dough to roll into balls – about 1 1/2-inches in diameter (I made mine 1-inch diameter). The dough can get sticky, so work quickly and don't overhandle it. Set each dough ball on a plate. Refrigerate the finished dough balls for 20 minutes. Roll each ball in the granulated sugar to coat completely, then set on parchment-lined baking sheets, about 2 inches apart. Bake for 10-12 minute (11 works perfectly for me at 1-inch diameter) or until the surfaces begin to crack. Let cool on baking sheet for 5 minutes before removing to a cooling rack (they will be very soft just out of the oven and fall apart easily). Makes 2 dozen big ones or 4 dozen smaller ones. Store in airtight container for up to 5 days.

