

Chewy Chocolate Ginger Cookies

A Bountiful Kitchen

1/2 cup canola or vegetable oil
3/4 cup butter, softened
2 cups sugar
2 eggs
1/2 cup molasses
1/2 cup unsweetened powdered chocolate
3 3/4 cups all purpose flour
1 tablespoon plus 1 teaspoon baking soda
1 teaspoon salt
1 tablespoon ginger
1 teaspoon cinnamon
sugar, granulated or powdered for coating cookies

Place butter, oil, sugar, egg, molasses and unsweetened cocoa in a large bowl and beat together until blended well.

Mix remaining dry ingredients into wet ingredients, if using a mixer, this should be done on low speed and take about 10-15 seconds.

Form dough into balls using a 2 inch scoop. Roll in granulated sugar. Place on ungreased cookie sheet. Crowd cookies together on one cookie sheet and place in fridge for about 30 minutes.

Preheat oven to 350 degrees.

Place cookies on cookies sheets (about 6-8 per sheet) , and slightly flatten with palm of hand.

Bake for about 8 minutes or until set. The cookies will flatten as they cool. Sprinkle with additional sugar after removing from oven.