

Ginger Drops

(Printed from The Farm Girl)

3 cups flour
1 tsp. baking soda
1/4 tsp. salt
2 tsp. ground ginger
1 tsp. cinnamon
1/4 tsp. freshly grated nutmeg
3/4 cup butter, softened to room temperature
3/4 cup brown sugar
1/2 cup molasses
1 egg
1 tsp. vanilla
1 cup white chocolate chips

* This recipe does need to chill in the fridge so be sure to factor that time in.

1. In a medium bowl whisk together flour, baking soda, salt, ginger, cinnamon, and nutmeg. Set aside.

Cream together butter and brown sugar, until light and fluffy. About 5 minutes. Add the molasses, egg, and vanilla and mix until the batter just comes together, being careful to not overmix.

2. Wrap the dough in plastic and chill 4 hours or overnight.

3. Preheat the oven to 350°F . Line two cookie sheets with parchment and spray with non-stick cooking spray. Using 1 Tbsp. scoop, portion dough and roll into balls. Coat the dough balls in sugar.

Place on cookie sheets about 2 inches apart.

4. Bake for 8 to 10 minutes. Take the cookies out of the oven and immediately place a few white chocolate chips in the center. Cool completely on wire racks and enjoy!