

# CHEWY GINGER CHOCOLATE CHUNK COOKIES

RECIPE ADAPTED FROM HUNGRY GIRL POR VIDA

## INGREDIENTS

- 1/2 cup (1 stick) butter, softened
- 1/4 cup olive oil
- 1 cup brown sugar
- 1 T fresh, grated ginger root
- 1 large egg, room temperature
- 1/4 cup molasses
- 1 t vanilla
- 2 1/4 cups all-purpose flour
- 2 t baking soda
- 1/4 t kosher salt
- 1 t cinnamon
- 1 t dried ginger
- 1/2 t fresh, grated nutmeg
- 1/4 t black pepper
- 1/8 t allspice
- 1 cup bittersweet chocolate chunks
- 1/2 cup turbinado sugar, for rolling

## DIRECTIONS:

1. Using an electric mixer beat together the butter, olive oil, brown sugar, and fresh ginger until smooth and creamy. Add the egg, and beat to combine. Add the molasses and vanilla. Scrape down the sides of the bowl as needed.
2. Meanwhile, in a separate bowl, whisk together the flour, baking soda, salt, and spices. Add in dry ingredients all at once and mix until just combined. Fold in the chocolate chunks. The dough will be soft and sticky. Pop in the fridge for at least 30 minutes.
3. While the dough chills, preheat your oven to 350F. Using a heaping cookie scoop or 2 tablespoons, scoop chilled dough into rounds and roll in your palms to create a ball. Roll in turbinado sugar and place an inch apart on parchment lined baking sheets. Flatten the dough round slightly. Place dough in the fridge between batches.
4. Bake for 11-13 minutes. Allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.