

Ginger Molasses Cookies



DIFFICULTY
MEDIUM



SERVES
12



PREP TIME
30 MINUTES



BAKE TIME
20 MINUTES

Ingredients

2 cups plain flour
¾ tsp baking powder
½ tsp baking soda
2 Tbsp ground ginger
1 tsp ground cardamom
¼ tsp salt
1 cup **Chelsea Soft Brown Sugar**
¾ cup **Chelsea Caster Sugar**
200g unsalted butter (softened)
1 egg yolk
1 egg
1 tsp vanilla paste
2 Tbsp **Chelsea Blackstrap Molasses**
1 cup crystallised ginger chopped
½ cup crystallised ginger sliced for decoration
70g pistachios

Method

Preheat oven to 165°C. Combine flour, baking powder, baking soda, ground ginger, ground cardamom and salt. Whisk together in a bowl. In a mixer with a paddle attachment, beat the **Chelsea Soft Brown Sugar, Chelsea Caster Sugar** and butter on medium speed until pale and fluffy (about 5 minutes). Add egg yolk and egg. Beat at a high speed until well combined (about 2 minutes). Add vanilla paste and **Chelsea Blackstrap Molasses** to butter mix and beat on high until combined. Add flour mix and beat until just combined. Stir in 1 cup of crystallised ginger. Line a tray with baking paper. Using a large ice cream scoop or spoon, drop golf ball sized balls of dough onto the tray. Leave at least 5cm between each biscuit. Press the remaining crystallised ginger and pistachios onto the top of the dough to decorate. Bake for 15-20 minutes or until golden brown. Remove from the oven and let cool, then transfer to a wire rack to cool completely.



Nutrition

Contains egg, dairy and nuts.

Service

Store in an airtight container.

Total Cost

Cost Per Portion \$1.00

Gross Profit 80%

GST 15%

Min. Selling Price (per portion) \$5.00

*Cost based on average wholesale prices May 2019



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