



Ginger Drop Cookies

Makes about 5 dozen

These totally addictive ginger cookies are made using two INDIA TREE sugars from Mauritius-**Dark Muscovado** and **Demerara**. They are light, moist and delicate, not hard and chewy like most ginger snaps, and they remain that way for days when stored in an airtight container.

INGREDIENTS

- 3/4 cup unsalted butter, melted
- 1 cup **INDIA TREE Dark Muscovado Sugar**
- 2 tablespoons molasses
- 1 large egg
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon freshly ground **INDIA TREE Cinnamon Sticks**
- 1/2 teaspoon ground ginger
- 1/2 teaspoon freshly ground **INDIA TREE Whole Cloves**
- 1/2 cup **INDIA TREE Demerara Sugar**

EQUIPMENT

- Large bowl
- Medium bowl
- Measuring cups - dry
- Wooden spoon
- Measuring spoons
- Sifter
- Spice grinder
- Parchment or Teflon pad
- Cookie sheets
- Cooling racks

INDIA TREE PRODUCTS

- INDIA TREE Dark Muscovado Sugar
- INDIA TREE Cinnamon Sticks
- INDIA TREE Whole Cloves
- INDIA TREE Demerara Sugar

INSTRUCTIONS

1. Preheat oven to 350 F.
2. In a large bowl combine butter, and molasses. Stir well, breaking up any large lumps of sugar with a fork. Stir in the egg.
3. In another bowl, sift together the flour, baking soda, cinnamon, ginger, and cloves. Stir into the butter mixture.
4. Place the INDIA TREE Demerara sugar in a bowl. Scoop out a heaping teaspoon of dough and roll into a ball with your hands. Coat the cookie ball with the INDIA TREE Demerara sugar by rolling it in the sugar and place it on a parchment or Teflon pad lined cookie sheet. Repeat this process, spacing the balls approximately one inch apart on the sheet.
5. Bake 8 to 10 minutes or until the bottoms of the cookies are lightly browned. Transfer them to cooling racks and let cool completely. Store in airtight containers.