

# Brown Sugar Cookies

Amount	Measure	Ingredient - Preparation Method
1 1/2	sticks	unsalted butter - room temp
1 1/4	cups	dark brown sugar
1	large	egg - room temp
2	cups	all-purpose flour
2	teaspoons	baking soda
1/2	teaspoon	kosher salt
1/2	teaspoon	ground ginger
1/2	teaspoon	ground cinnamon

Preheat oven to 375.

Place the butter and sugar in the bowl of a mixer with paddle and beat until smooth and creamy. Add egg and beat well. Scrape down sides of bowl. Place the flour, baking soda, salt, and spices in a separate bowl and mix well. Add to the mixer and beat until well incorporated. Scrape and beat again.

Drop large teaspoonfuls of dough onto an unbuttered cookie sheet about 2 inches apart and bake until the edges are just brown, 8-12 minutes. For crispy cookies, let them cool on sheet. Let sheet cool completely between batches and repeat.

Yield: "4 dozen"