

# Cinnamon Ginger Cookies

Soft and chewy cinnamon ginger cookies with warm holiday spices. Perfect for Christmas baking with family. Easy recipe with storage tips included.

20 min

PREP

15 min

COOK

35 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Cinnamon Ginger Cookies

## Ingredients

- 0.5 tbsp cinnamon
- 0.5 tbsp ginger powder
- 0.6 lb flour
- 0.5 tbsp baking powder
- 3.5 oz butter
- 3.5 oz brown sugar
- 1 egg
- 1 pinch powdered sugar

## Instructions

- 1 Prepare for baking**

Preheat oven to 350°F (175°C). Line two baking sheets with parchment paper and set aside.
- 2 Mix dry ingredients**

Whisk together 0.6 lb flour, 0.5 tablespoon ground cinnamon, 0.5 tablespoon ground ginger, and 1 pinch salt in a medium bowl until evenly combined.
- 3 Cream butter and sugar**

Beat 3.5 oz butter with 3.5 oz sugar in a large bowl using an electric mixer on medium speed for 3-4 minutes until mixture is light and fluffy.
- 4** Add 1 egg to the butter mixture and beat on medium speed for 1 minute until fully incorporated and smooth.
- 5** Add 0.5 tablespoon vanilla extract to the wet ingredients and mix for 30 seconds until combined.
- 6 Form the dough**

Add the flour mixture to the wet ingredients and mix on low speed just until dough comes together and no dry flour remains visible, about 1-2 minutes.
- 7** Wrap dough tightly in plastic wrap and refrigerate for 30 minutes until firm enough to scoop easily.
- 8 Shape and bake cookies**

Scoop chilled dough into 1.5-tablespoon portions using a cookie scoop or spoon and place them 2 inches apart on the prepared baking

sheets.

- 9 Bake for 10-12 minutes until edges are lightly golden and set but centers still look slightly soft and underbaked.
- 10 Cool cookies on the baking sheets for 5 minutes, then transfer to a wire rack to cool completely before serving.

## Tips

Use room temperature ingredients for the smoothest dough texture. Take butter and eggs out of the refrigerator 1-2 hours before baking to ensure proper mixing.

Measure flour accurately by spooning it into the measuring cup and leveling with a knife. Too much flour creates tough, dry cookies that lack the desired chewy texture.

Chill the dough for at least 30 minutes before baking to prevent excessive spreading. Well-chilled dough holds its shape better during baking.

Use fresh spices for the most vibrant flavor. Ground cinnamon and ginger lose potency over time, so replace them every 6-12 months for best results.

Don't overbake the cookies - they should look slightly underdone when you remove them from the oven. They'll continue cooking on the hot pan for perfect texture.

Use a cookie scoop for uniform size and even baking. This ensures all cookies finish at the same time and have consistent appearance.

Line baking sheets with parchment paper to prevent sticking and ensure easy removal. Silicone baking mats work equally well for this purpose.

Cool cookies on the baking sheet for 5 minutes before transferring to a wire rack. This prevents breaking while they're still soft from the oven heat.