QUEEN
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PREP: 15 min + chilling
COOK: 12 min
SERVES: 24

# Chewy Ginger Treacle Cookies

Get ready for a double hit of ginger, with both ground and crystalised ginger. These cookies are sure to warm you up from the inside!

## Ingredients

150g unsalted butter, room temperature
1 cup (220g) firmly packed light brown sugar
1 large egg
1/3 cup (80ml) treacle syrup
1 tsp Queen Natural Vanilla Extract
2 cups (300g) plain flour
1 ¼ tsp baking soda
½ tsp salt
1 tsp ground ginger
1 tsp ground cinnamon
¼ tsp ground nutmeg
¼ tsp ground clove

## Method

**STEP 1**

In the bowl of a stand mixer with paddle attachment, beat butter and brown sugar until light and creamy. Beat in egg, and then add treacle and Vanilla Extract and beat until smooth.

**STEP 2**

In a medium bowl, add flour, baking soda, salt, ginger, cinnamon, nutmeg and clove and whisk until combined. Add the crystalised ginger and flour mixture to the butter mixture and mix on low until just blended. Cover bowl with cling wrap and refrigerate for at least 1 hour and up to 3 hours.

**STEP 3**

Preheat oven to 180C (fan forced) and line 2 baking sheets with baking paper.

**STEP 4**

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## Ingredients

80g crystalised ginger, finely chopped
Granulated sugar for rolling

## Method

With a tablespoon, scoop up a heaped spoonful of chilled dough and roll into balls. Roll balls in sugar before placing onto prepared baking sheets, spacing 5cm apart. Pop back in fridge for 10 minutes, before putting in the oven.

**STEP 5**

Bake for 10-12 minutes or until cookies are evenly browned and have a cracked surface. Let cookies cool on the pan for a couple minutes, before transferring to a wire rack to cool completely.

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