

White Chocolate Dipped Chewy Gingerbread Cookies

Poetry & Pies

prep time: 10-15 minutes

chill time: 1 hour (optional)

bake time: 10-12 minutes

total time: 1 hour, 22 minutes

yields: 3-4 dozen cookies



Ingredients

- ¾ cup (170g) unsalted European style butter*, softened but not shiny
- 2 ¼ cups (306g) all-purpose flour**, spooned then leveled (see note)
- 1 teaspoon (5g) baking soda
- 1 teaspoon (6g) sea salt (reduce to ⅛ teaspoon if using salted butter)
- 2-3 teaspoons (8-13g) [ground cinnamon](#) (to taste)
- 2-3 teaspoons (8-13g) ground ginger (to taste)
- ¼ teaspoon (1g) ground cloves or allspice
- ¾ cup (150g) brown sugar, packed
- ½ cup (100g) granulated sugar
- 1 large egg, room temperature
- 1 tablespoon (13g) [pure vanilla extract](#)
- ¼ cup (60g) unsulphured molasses (NOT blackstrap)
- 6 ounces (170g or 1 cup) [white chocolate chips](#) (or [white candy melts](#))
- [holiday sprinkles](#)

Instructions

1. Preheat oven to 350F/175C and line a [cookie sheet](#) (or sheets) with [parchment](#) (or use a [silicone mat](#) to help reduce your carbon footprint!). Optionally, you can do this after chilling the cookies for 1 hour or up to 2 days.

2. Whisk together your flour, baking soda, salt, cinnamon, ginger, and cloves. Set aside.
3. In the bowl of your stand mixer fitted with the paddle attachment (or a large bowl, using a hand mixer), beat butter on high until smooth, about 30 seconds.
4. Add the sugars and beat on high for at least 3 minutes, until it gets lighter and fluffier and the sugar starts to dissolve. Scrape the bowl as needed, at least once during this 3 minutes. (Note: if you are using organic or raws sugar, it is best to pulse it in a food processor until a little finer so it dissolves easier.)
5. Add the egg and beat on medium until well-blended, about 30 seconds. Add the vanilla and molasses beat on medium until very well-blended, 30-60 seconds.
6. Add the flour mixture and beat on low until just combined.
7. Optionally, chill the dough. This creates a chewier yet sturdier cookie and is recommended but not necessary. Cover and chill the dough at least an hour or up to 2 days. I found that chilling overnight was perfect. If you're in a rush, you could form them into balls and freeze them for 20 minutes.
8. When ready to bake, use a spoon or [cookie scoop](#) to form the dough into balls about 1 to 1 ½ inches in diameter. If you did not chill the dough, you will likely need to use a spoon as the dough will be softer.
9. Place on your lined cookie sheet, about 2 inches apart. Bake for 10-12 minutes, until the tops of the cookies are no longer shiny and the edges begin to darken slightly.
10. Let cool on the pan about 10 minutes, then remove to a [wire rack](#) to cool completely.
11. Once the cookies are completely cooled, melt the white chocolate. You can use the microwave at half power in 30 second increments or a double boiler (which for me is just a heatproof bowl set over a saucepan with 1" of simmering water over low heat). With a double boiler, stir constantly until the white chocolate is mostly melted then remove from heat and stir until smooth.

12. Dip the cookies partway into the bowl, letting the excess drip off. Place the cookie either on your cooling rack or back on the lined cookie sheet. Immediately sprinkle with holiday sprinkles. Let cool until the chocolate hardens. This can take up to an hour in a warm and/or humid house, but it only takes about 10 minutes in the fridge or 5 minutes in the freezer.

Enjoy!

Store leftovers in an airtight container on the counter. Dough can be formed into balls and frozen in an airtight container up to 2 months. Bake straight from freezer.

**European butter is best! It has less water and makes a better cookie, in my opinion.*

***Be sure to spoon then level the flour into your measuring cup OR weigh it to prevent packing it in and ending up with too much.*