



GIANT CHEWY GINGER COOKIES

Servings: 12 large cookies

Ingredients

- 1 cup creamy almond butter
- 1 cup light brown sugar packed
- 1 large egg beaten
- 1 tsp. vanilla extract
- 1 tsp. baking soda
- 1 tsp. ground cinnamon
- 1/2 tsp. ground cloves
- 1/2 tsp. ground ginger
- 1/4 tsp. ground nutmeg
- 1/4 tsp. kosher salt

Directions

1. In a medium mixing bowl, beat together the almond butter, brown sugar, egg and vanilla until smooth, about 3 minutes.
2. Add the baking soda, cinnamon, cloves, ginger, nutmeg and salt and stir to incorporate. Transfer the dough to an airtight container and refrigerate for at least 2 hours, and up to 5 days, before baking. Refrigeration is key.
3. Preheat the oven to 350° F. Line 2 baking sheets with parchment paper.
4. Using a 2-inch ice cream scoop (about 2 tablespoons of dough for very large cookies), form the batter into mounds and place on the prepared baking sheet, spaced 2 inches apart (6 per tray). Slightly flatten the mounds before baking so they don't stay too domed.
5. Bake for 8 to 10 minutes, until the edges are set and the cookies are thin and chewy. Allow the cookies to cool on the baking sheet for 5 to 10 minutes, until firm, before removing to a plate.
6. Store cookies in an airtight container at room temperature for up to 1 week, or in the freezer for up to 3 months.

