

SCÉAL BAKERY'S GINGER AND TREACLE COOKIES



These soft, chewy cookies are my go-to for baking in colder weather. Rolling them in Demerara sugar before baking means they develop a crunchy crust with a tender, spiced middle. These cookies are perfect dunked into a mug of tea.

Makes: 11-12 cookies

Ingredients

- 155g light soft brown sugar
- 170g unsalted butter
- 50g egg (about 1 UK large / US extra-large)
- 155g black treacle (molasses)
- 310g plain (all-purpose) flour
- 11g bicarbonate of soda (baking soda)
- 2g fine sea salt
- 1 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp ground allspice
- 100g crystallised ginger, chopped
- Demerara sugar, for rolling

Method

- 1.** Using a stand mixer fitted with the paddle attachment (or an electric hand mixer), cream together the sugar and butter until smooth, light and golden.
- 2.** Add the egg in two stages, scraping down the bowl after each addition. Beat for 2 minutes to incorporate.
- 3.** Add the treacle and beat for 1 minute until smooth.
- 4.** Reduce the mixer speed and add the flour, bicarbonate of soda, salt, spices and crystallised ginger. Mix until combined.
- 5.** Scoop or shape the dough into 80g balls. Arrange on a parchment-lined baking sheet.
- 6.** Freeze until completely solid, 4-8 hours.
- 7.** When ready to bake, preheat the oven to 180°C (390°F). Line two baking sheets with parchment.
- 8.** Roll the frozen cookie balls in Demerara sugar and space evenly on the prepared trays.
- 9.** Bake for 8 minutes, rotate the trays, then bake for another 8 minutes. The cookies should be puffed and soft to the touch.
- 10.** Remove from the oven and tap the trays firmly on the work surface to create a crackled crust.
- 11.** Cool on the trays. Store in an airtight container for up to 1 week, or freeze dough balls for up to 2 months.