



The Ultimate Crispy Cookie

Description

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This crispy cookie has just the right amount of crunch and chewiness in every bite. My friend Angela shared these cookies with me. She found the recipe in [Instyle Magazine](#) and adapted it to her liking. You can add all sorts of mix-ins to this basic crispy cookie recipe. Some ideas are dried apricots and white chocolate, cranberries and oats, dried cherries and almonds, hazelnuts and dark chocolate, crystallized ginger, and crushed salty pretzels. Angela used 1 cup chopped crystallized ginger, 1 cup chopped Scharffen Berger Semi-Sweet Chocolate and 1 cup of chopped almonds. She also topped each cookie with a bit of Flor De Sal before baking. I've never used Flor De Sal before, but I am here to attest that it was delicious on top of these cookies.

Angela's **Crispy Ginger Cookie** is the ultimate combination of sweet and salty. I got a different taste sensation in every bite and it wasn't just my imagination because my husband thought the same thing. I love the smell and taste of ginger. It tastes fresh and the smell is invigorating. With spring around the corner these cookies are a nice fresh tasting treat. I'm normally not a fan of crispy cookies, but I loved these. If you don't like ginger you can try some of the other mix-in ideas. I personally think any of them would be delicious.

Enjoy!

The Ultimate Crispy Cookie

Recipe Type: dessert

Author: Angela Carter

Ingredients

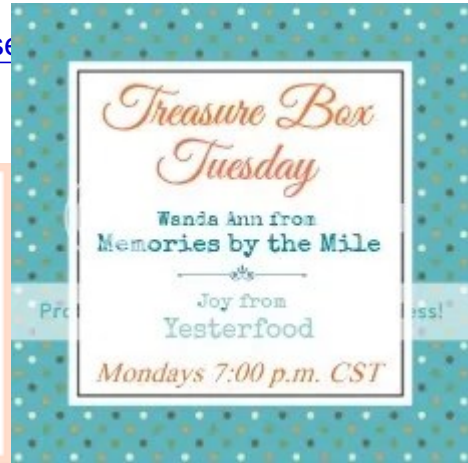
- 1 cup unbleached all-purpose flour
- 1/4 tsp baking soda
- 1/2 tsp salt
- 1 stick unsalted butter
- 2/3 cup granulated sugar
- 1/3 cup light brown sugar (orig recipe uses dark)
- 1 large egg
- 1 tsp pure vanilla extract
- 1 cup finely chopped semi-sweet chocolate (preferably not chips, but chopped bar chocolate)
- up to 2 more cups of your favorite nuts or mix-ins
- These cookies used 1 cup chopped crystallized ginger, 1 cup chopped Scharffen Berger semi-sweet chocolate, 1 cup chopped almonds and a sprinkle of Flor De Sal on each cookie

Instructions

1. Preheat oven to 375 degrees F.
2. Line baking sheets with parchment paper.
3. Whisk together flour, baking soda, and salt in a medium bowl.
4. Melt butter and then let cool until barely warm to the touch.
5. Mix butter and both sugars on medium speed until well blended, about 30 seconds.
6. Add egg and vanilla and mix until completely combined.

7. Add flour mixture and mix on low-speed until just combined, scraping the bowl if necessary to incorporate dry ingredients.
8. Add chocolate and whatever mix-ins you're using.
9. Drop tbsp sized balls of dough onto prepared cookie sheets about 2-3 inches apart.
10. Flatten each ball to 1/4 inch and bake for 14-16 minutes rotating pan halfway through baking time.

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buttercream Bakehouse

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