

Idiot's Kitchen Recipe – Gingerbread Date Cookies

Recipe from www.idiotskitchen.com – Adapted from Cooking Light Magazine



Ingredients:

1 ½ cups chopped dates, divided
½ cup hot water
4 cups flour
1 ½ teaspoons baking powder
1 ½ teaspoons baking soda
2 teaspoons ground ginger – be sure your ground ginger spice is very fresh
1 teaspoon ground cinnamon
½ teaspoon ground nutmeg
¼ teaspoon ground cloves
½ teaspoon salt
2 eggs
2 cups light brown sugar, lightly packed
¼ cup molasses
2 Tablespoons canola oil
2 Tablespoons granulated sugar (regular white sugar)

Preheat the oven to 350 degrees.

In a small bowl, soak ½ cup of chopped dates in ½ cup hot water for 10 minutes. Set aside to steep while you prepare the other ingredients.

In a large bowl, combine 4 cups flour, 1 ½ teaspoons baking powder, 1 ½ teaspoons baking soda, 2 teaspoons ground ginger, 1 teaspoon cinnamon, ½ teaspoon nutmeg, ¼ teaspoon cloves, and ½ teaspoon salt. Whisk to combine all of the dry ingredients. Add 1 cup of chopped dates. Stir and set aside.

In a food processor or blender, process the ½ cup of soaked dates with their liquid until smooth. Add 2 eggs, 2 cups of lightly packed light brown sugar, ¼ cup molasses, and 2 Tablespoons canola oil. Process until smooth and well blended.

Make a well in the center of the dry ingredients and pour in the wet ingredients. Stir just until all of the flour has been combined into the dough. Do not over stir.

Prepare 2 baking sheets with parchment paper or spray with non-stick cooking spray. Divide the dough into 4 equal parts and place 2 blobs of dough on each baking tray. Using damp hands, form the dough into long logs being sure to leave plenty of space in between and around the logs for them to expand. Repeat with the remainder of the dough until you have 2 logs on each tray. Sprinkle the top of each log with sugar.

Bake one tray at a time at 350 degrees for 25 minutes. When baked, the cookies will be golden brown, firm, and cracked on the top. Cool on the pan for 10 minutes and then remove the logs to wire racks to cool completely. When the logs are completely cool, cut into 1 inch pieces.

Makes 4 dozen cookies. Gingerbread Date Cookies will keep for at least a week in an airtight container.