

Ginger Bar Cookies

Ingredients:

1 cup butter, room temperature (2 sticks)
2¼ cups all purpose flour
2 tsp ginger, ground
½ tsp cinnamon (I use a bit more than this)
¼ tsp cloves, ground
1 tsp baking soda
½ tsp salt
1 ¼ cups sugar
1 ¼ cups light brown sugar
4 large eggs
1 tsp vanilla
12 oz semisweet chocolate chips (1 bag)
**I tried this with peanut butter, will update, it's in the oven

Directions:

*Heat oven to 350

*Butter a 9x13 pan and flour it. (rub butter on the sides/bottom and then shake flour in the pan til it's coated)

In a large bowl whisk together the dry ingredients: flour, ginger, cinnamon, cloves, baking soda, salt. Set aside.

In the mixer, beat the butter and sugars til fluffy. Creaming method. Add the eggs and vanilla and beat some more. Gradually add in the flour and stir JUST til it's mixed in, then add the chips.

Spread evenly in the pan and bake til a toothpick in the center comes out clean, approx 40-50 minute. Cool in pan then cut into bars.

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Being environmentally conscious and saving energy (by writing my personal emails on company time) since 1998