

Chocolate chunk gingersnaps

A molasses-and-spice dough studded with chopped bittersweet chocolate, rolled in sugar, baked to crackle.

SourceJesse Szewczyk, Cookies · Adapted, metricContainsWheat · Egg · Milk · SoyLast changeRev 01 · First issue

Equipment3 half-sheet pans, parchment · Stand mixer, paddle · #16 scoop · ¼ cup · Shallow bowl for sugar

Yield · cookies	Dough	Molasses · % flour	Plan	Oven · 350 °F
18 × ≈ 70 g	1,255 g	26%	1 h	175 °C

Formula

% · flour = 100

Salt: ½ tsp kosher, weighed as Diamond Crystal. Morton is double by weight; use 1.5 g.

Altitude, 4,700 ft: 2 tsp soda spreads flatter up here. Run B before changing the sheet.

† Doesn't scale in a straight line past 2×.

Scale by pan

3 sheets · 6 each	× 1 · 18
2 sheets	× 0.67 · 12
6 sheets	× 2 · 36

Ingredient	%	Grams	Scaled × _____
A Dough			
☐ All-purpose flour · spooned and leveled	100.0	416	
☐ Ground cinnamon † · 1 tbsp	1.9	8	
☐ Ground ginger † · 1 tbsp	1.4	6	
☐ Ground cloves † · ¼ tsp	0.1	0.5	
☐ Ground allspice † · ¼ tsp	0.1	0.5	
☐ Baking soda † · 2 tsp	2.2	9	
☐ Kosher salt · ½ tsp	0.5	2	
☐ Unsalted butter · soft	40.9	170	
☐ Light brown sugar · packed	72.1	300	
☐ Egg · 1 large	12.0	50	
☐ Molasses · unsulphured, ⅓ cup	26.4	110	
☐ Vanilla extract † · 1 tbsp	3.1	13	
☐ Bittersweet chocolate · finely chopped	40.9	170	
Dough	301.7	1,255	
B Rolling · outside the formula			
☐ Granulated sugar	—	100	

Method Tick each step as done Chop a bar; chips hold their shape and you lose the molten pools. Dough keeps in the fridge several days. Too firm to scoop → 15 min on the counter.	01	Prep. Racks upper-middle and lower-middle; heat the oven. Line three sheets.	— 175 °C 350 °F	☐
	02	Dry. Whisk flour, cinnamon, ginger, cloves, allspice, soda and salt.	—	☐
	03	Cream. Paddle butter and brown sugar on medium, scraping halfway, until smooth and fluffy.	2–3 min Fluffy	☐
	04	Wet. Mixer off; add egg, molasses, vanilla. Medium until very fluffy and a shade lighter.	2–3 min Lightened	☐
	05	Flour. On low, add the dry gradually; stop as soon as a soft dough forms.	— Soft dough	☐
	06	Chocolate. Add the chopped chocolate on low, just until distributed. Some crushing is fine.	—	☐
	07	Portion. Scoop ¼-cup balls; roll each in the sugar. Six per sheet, 8 cm apart, in a 2 × 3 grid.	— ≈ 70 g each	☐
	08	Bake. Two sheets at once, swapping racks halfway, until the tops crack and puff slightly.	14–17 min Cracked, puffed	☐
	09	Bang. Rap each sheet on the counter as it comes out to settle the cookies. Cool on the sheet.	Until cold 3rd sheet, either rack	☐

Figures
To scale

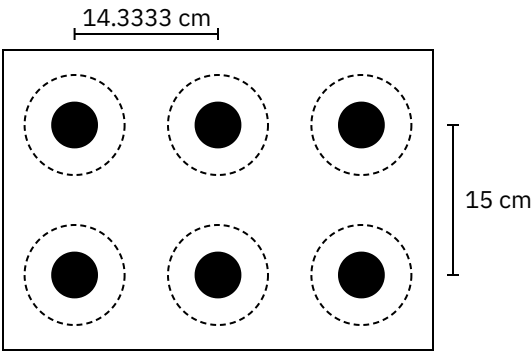


Fig. 1 Half sheet, 2 × 3 on 14 × 15 cm centres; dashed = baked, ≈ 10 cm.

Done when And how it keeps	Done when		Keeps	
	Top	Cracked, just puffed; edges set	Baked	1 week, airtight
	Middle	Still soft; it sets as it cools	Dough	Several days, wrapped, in the fridge
	Sheet	Cool 15 min before reusing it		

If it goes wrong Most likely cause first	Spread flat	Butter too soft, or altitude. Chill scooped balls 20 min; try B
	Caiky	Overbaked past the crack, or flour packed. Spoon and level; pull at 14 min

Trials	Variable	Trial A	Trial B	Trial C
	Change one variable per trial			
	Date			
	A is the sheet as written.	Change	As written	Soda 8 gDough rested 24 h
	B tests the altitude rule for 4,700 ft.	Bake time		
C rests the dough 24 h before scooping — deeper spice, less spread.	Spread · crackle			
	Staff rating 1–5			

Revisions	Rev	Date	Change	From
	Newest last			
	Rev 01	2026-09-27	First issue	—

Batch log	Date	Batch ×	Chocolate	Oven
	Fill in by hand			
	Bake time	Spread	Rested	Notes