

Oatmeal Lace Cookies with Chocolate Ginger Drizzle

<https://butcherblockco.com/blog/fall-baking-memories/>

Recipe courtesy of Claire Hoenke

- 1 cup (2 sticks) butter
- 2¼ cups light brown sugar, packed
- 2¼ cups rolled oats
- 3 tablespoons all-purpose flour
- 1 teaspoon salt
- 1 egg, lightly beaten
- 1 teaspoon vanilla
- 5 ounces dark chocolate
- 2 tablespoons crystallized ginger, minced

Preheat your oven to 375° F. Line two baking sheets with parchment paper or silicon baking mats and set them aside. Heat the butter and brown sugar in a 2-quart saucepan over medium heat, stirring frequently with a wooden or silicon spoon, until the butter has melted and the mixture is smooth. Stir in oats, flour, salt, egg, and vanilla.

Drop teaspoons-sized mounds of cookie batter onto the prepared baking sheets, leaving at least 2 inches between each cookie to allow them to spread. Do not give in to the temptation to make bigger mounds or to put more than six or eight on a sheet, or your cookies will all run together, and you won't get those nice, crispy edges. Bake for 5 -7 minutes, watching closely to prevent them from over-baking. The cookies should be golden brown, with dark edges. Allow them to cool on the cookie sheet for about a minute before you move them onto racks to finish cooling.

When all of the cookies have completely cooled, lay them out onto sheets of parchment paper. Melt the chocolate in a heatproof bowl set over a pan of simmering water. Transfer the melted chocolate to a resealable plastic bag and snip the very tip off of one of the bottom corners to make a hole. Holding the bag about 5 inches above the cookies, drizzle the chocolate back and forth in a zigzag until the cookies are covered to your preference. While the chocolate is still soft, sprinkle the ginger over the cookies, and then allow them to set for a couple of hours.

Any cookies that you don't give away to friends should be stored in an airtight container in a cool, dry spot, but they're so tasty, I doubt they'll stick around for very long. Some of the ginger that doesn't get stuck on a chocolate line will obviously fall off of the cookies, but I scoop those bits up and put them in the container with the cookies because the more ginger aromatics, the better. I want to open that Tupperware and feel transported! And then I want to just eat those ginger bits!