**Salty dark chocolate ginger cookies**

2 cups salted **butter**, melted

2 cups brown **sugar**

½ cup **molasses**

2 **eggs**

3½ cups all-purpose **flour**

½ teaspoons **baking powder**

½ teaspoon **baking soda**

1 teaspoon ground **cinnamon**

1 teaspoon ground **ginger**

1 teaspoon ground **nutmeg**

½ teaspoon ground **cloves**

½ cup crystallized **ginger**

2 cups dark **chocolate chips**

coarse **sea salt**, for sprinkling

Preheat oven to 350°F

In a large bowl, combine the **butter**, **sugar**, and **molasses**. Add the **eggs** and mix thoroughly. Add in the **flour**, **baking powder**, **baking soda**, **cinnamon**, ground **ginger**, **nutmeg**, **cloves**, and crystallized **ginger**. When the flour is almost completely incorporated, add the **chocolate chips**.

Roll into quarter cup balls and place of three parchment lined trays with 4 inches between cookies. Sprinkle **salt** on top of each cookie, and cook for **9 to 12 minutes**, until the edges are nicely browned but the centers are still very soft. Transfer to a rack and cool completely.