



## Best-Ever Chewy Gingerbread Cookies

 Vegetarian

READY IN



210 min.

SERVINGS



90

CALORIES



44 kcal

DESSERT

### Ingredients

- 1 cup butter unsalted softened
- 1 cup brown sugar packed
- 1 eggs
- 0.3 cup blackstrap molasses
- 2.5 cups flour all-purpose
- 2.3 teaspoons baking soda
- 0.5 teaspoon kosher salt (coarse)
- 1 tablespoon ground ginger

- 1 tablespoon ground cinnamon
- 2 teaspoons ground cloves
- 1.5 teaspoons nutmeg
- 0.5 teaspoon ground allspice
- 0.7 cup coarse salt

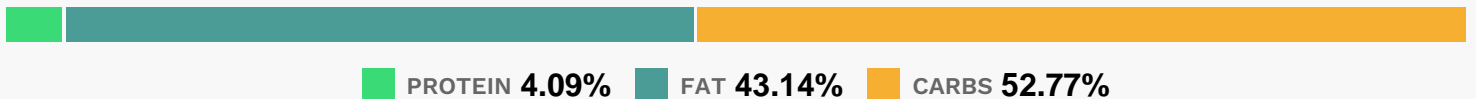
## Equipment

- bowl
- baking sheet
- baking paper
- oven
- hand mixer

## Directions

- In large bowl, beat butter and brown sugar with electric mixer on medium speed until light and fluffy, about 5 minutes. Beat in egg and molasses. Stir in remaining ingredients except granulated sugar. Cover; refrigerate at least 2 hours.
- Heat oven to 350°F. Line cookie sheets with cooking parchment paper or silicone baking mat. In small bowl, place granulated sugar. Shape dough into 1-inch balls; roll in sugar. On cookie sheets, place balls 2 inches apart.
- Bake 8 to 10 minutes or just until set and soft in center. Cool 2 minutes; remove from cookie sheets to cooling racks. Store tightly covered up to 1 week.

## Nutrition Facts



## Properties

Glycemic Index:2.32, Glycemic Load:2.23, Inflammation Score:-1, Nutrition Score:0.9934782564802%

## Nutrients (% of daily need)

Calories: 44.16kcal (2.21%), Fat: 2.15g (3.31%), Saturated Fat: 1.33g (8.31%), Carbohydrates: 5.92g (1.97%), Net Carbohydrates: 5.74g (2.09%), Sugar: 3.1g (3.44%), Cholesterol: 7.24mg (2.41%), Sodium: 880.83mg (38.3%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.46g (0.92%), Manganese: 0.1mg (5.2%), Selenium: 1.59µg (2.27%), Vitamin B1: 0.03mg (1.88%), Folate: 6.74µg (1.68%), Iron: 0.26mg (1.47%), Vitamin A: 66.11IU (1.32%), Vitamin B2: 0.02mg (1.21%), Vitamin B3: 0.23mg (1.13%)