



Best-Ever Chewy Gingerbread Cookies

 Vegetarian

READY IN



210 min.

SERVINGS



90

CALORIES



50 kcal

DESSERT

Ingredients

- ☐ 2.3 teaspoons baking soda
- ☐ 1 cup brown sugar packed
- ☐ 1 eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 0.5 teaspoon ground allspice
- ☐ 1 tablespoon ground cinnamon
- ☐ 2 teaspoons ground cloves
- ☐ 1 tablespoon ground ginger

- ☐ 1.5 teaspoons nutmeg
- ☐ 0.5 teaspoon kosher salt (coarse)
- ☐ 0.3 cup blackstrap molasses
- ☐ 0.7 cup sugar
- ☐ 1 cup butter unsalted softened

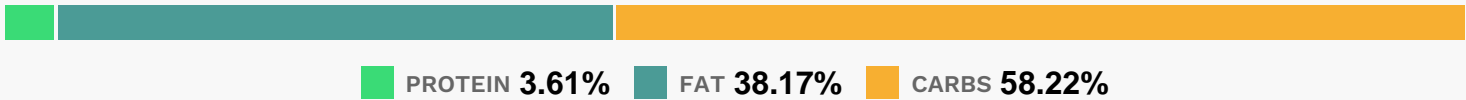
Equipment

- ☐ 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 350F. 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:3.1, Glycemic Load:3.27, Inflammation Score:-1, Nutrition Score:0.98434782003903%

Nutrients (% of daily need)

Calories: 49.86kcal (2.49%), Fat: 2.15g (3.31%), Saturated Fat: 1.33g (8.31%), Carbohydrates: 7.39g (2.46%), Net Carbohydrates: 7.22g (2.63%), Sugar: 4.58g (5.08%), Cholesterol: 7.24mg (2.41%), Sodium: 42.53mg (1.85%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.46g (0.92%), Manganese: 0.1mg (5.1%), Selenium: 1.6µg (2.28%), Vitamin B1: 0.03mg (1.88%), Folate: 6.74µg (1.68%), Iron: 0.26mg (1.43%), Vitamin A: 66.11IU (1.32%), Vitamin B2: 0.02mg (1.22%), Vitamin B3: 0.23mg (1.13%)