



Chewy Triple Ginger Cookies

 Dairy Free

READY IN



180 min.

SERVINGS



48

CALORIES



61 kcal

DESSERT

Ingredients

- ☐ 2 cups flour all-purpose
- ☐ 1 teaspoon ground ginger
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 teaspoon allspice
- ☐ 0.1 teaspoon ground cloves
- ☐ 0.5 cup butter softened
- ☐ 1 cup brown sugar light packed

- ☐ 2 tablespoons blackstrap molasses light
- ☐ 1 tablespoon ginger grated
- ☐ 1 eggs
- ☐ 2 tablespoons candied ginger finely chopped
- ☐ 2 tablespoons granulated sugar

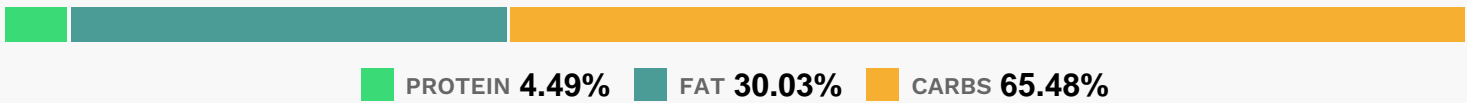
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ In medium bowl, stir together flour, ground ginger, cinnamon, baking soda, allspice and cloves; set aside. In large bowl, beat butter and brown sugar on medium speed 3 minutes or until light and fluffy.
- ☐ Add molasses, gingerroot and egg; beat on low speed until blended.
- ☐ Add flour mixture; beat until soft dough forms.
- ☐ Divide dough in half; shape each half into 12-inch log. Cover and refrigerate 2 hours or freeze 30 minutes until firm.
- ☐ Heat oven to 350°F. In small cup, combine crystallized ginger and granulated sugar; set aside.
- ☐ Cut logs into 1/2-inch slices. Onto ungreased cookie sheets, place slices 1 1/2-inches apart.
- ☐ Sprinkle with ginger-sugar mixture, pressing lightly into dough.
- ☐ Bake 8 to 10 minutes or until puffed and light brown on bottom. Cool 3 minutes; remove from cookie sheets to cooling racks. Cool completely before storing in airtight container.

Nutrition Facts



Properties

Glycemic Index:4.67, Glycemic Load:3.5, Inflammation Score:-1, Nutrition Score:1.1730434686431%

Nutrients (% of daily need)

Calories: 60.8kcal (3.04%), Fat: 2.05g (3.15%), Saturated Fat: 0.43g (2.71%), Carbohydrates: 10.06g (3.35%), Net Carbohydrates: 9.88g (3.59%), Sugar: 5.91g (6.56%), Cholesterol: 3.41mg (1.14%), Sodium: 36.83mg (1.6%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.69g (1.38%), Manganese: 0.08mg (3.84%), Selenium: 2.28µg (3.26%), Vitamin B1: 0.04mg (2.79%), Folate: 10.06µg (2.52%), Iron: 0.34mg (1.91%), Vitamin B2: 0.03mg (1.83%), Vitamin A: 89.79IU (1.8%), Vitamin B3: 0.33mg (1.64%)