



Dulce de Leche Gingersnap Sandwich Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



50

CALORIES



93 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.5 teaspoon pepper black freshly ground
- ☐ 1 cup brown sugar packed
- ☐ 1 cup butter at room temperature
- ☐ 1 teaspoon cinnamon
- ☐ 3 cups dulce de leche
- ☐ 1 large eggs
- ☐ 3.5 cups flour

- ☐ 0.5 teaspoon ground cloves
- ☐ 2 teaspoons ground ginger
- ☐ 0.5 teaspoon ground nutmeg
- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup unsulphured molasses

Equipment

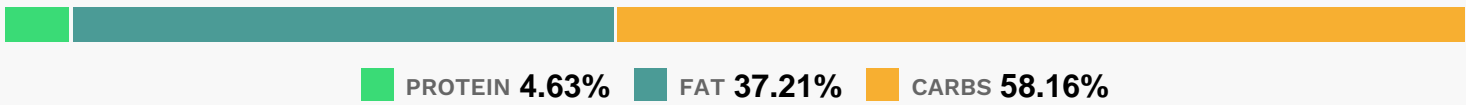
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ blender
- ☐ plastic wrap
- ☐ cookie cutter
- ☐ spatula

Directions

- ☐ Beat butter and brown sugar together in a bowl with a mixer on medium speed.
- ☐ Mix in molasses, then egg, until blended, scraping bowl as needed.
- ☐ In a small bowl, combine flour, baking soda, salt, and spices; add to butter mixture on low speed, mixing until combined.
- ☐ Divide dough in half, shape each into a disk, wrap in plastic wrap, and chill until firm, about 3 hours.
- ☐ Preheat oven to 35
- ☐ Unwrap dough. On a generously floured surface, roll out each disk until 1/8 in. thick. Using round 2 1/2- to 3-in. cookie cutters, cut out dough and arrange circles about 1 in. apart on parchment-lined baking sheets (use a small spatula to transfer). Reroll scraps as needed.
- ☐ Bake cookies until dry-looking and just starting to brown on edges, about 8 minutes. Set pans on racks and let cookies cool on pans.
- ☐ Spread 1 scant tbsp. dulce de leche on the flat side of 1 cookie and sandwich with another cookie. Repeat with remaining cookies.

- ☐
- Make ahead: Chill dough (step
- ☐
- up to 1 week. Store baked cookies airtight up to 3 days.

Nutrition Facts



Properties

Glycemic Index:6.36, Glycemic Load:5.95, Inflammation Score:-2, Nutrition Score:2.152608671914%

Nutrients (% of daily need)

Calories: 92.9kcal (4.65%), Fat: 3.88g (5.97%), Saturated Fat: 2.39g (14.92%), Carbohydrates: 13.65g (4.55%), Net Carbohydrates: 13.36g (4.86%), Sugar: 6.83g (7.58%), Cholesterol: 13.48mg (4.49%), Sodium: 78.5mg (3.41%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.09g (2.17%), Manganese: 0.16mg (8.16%), Selenium: 4.02µg (5.74%), Vitamin B1: 0.07mg (4.72%), Folate: 16.7µg (4.17%), Iron: 0.64mg (3.55%), Vitamin B2: 0.05mg (2.92%), Vitamin B3: 0.56mg (2.82%), Magnesium: 11.01mg (2.75%), Vitamin A: 119.16IU (2.38%), Potassium: 68.66mg (1.96%), Copper: 0.03mg (1.64%), Vitamin B6: 0.03mg (1.54%), Calcium: 14.28mg (1.43%), Phosphorus: 14mg (1.4%), Fiber: 0.28g (1.14%)