

Extra-Spicy Gingersnaps



Dairy Free

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READY IN

ready

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45 min.

SERVINGS

servings

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60

CALORIES

calories

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58 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons baking soda
- ☐ 1 cup firmly brown sugar dark packed
- ☐ 0.4 lb butter
- ☐ 0.5 teaspoon mustard dry
- ☐ 1 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 3 tablespoons granulated sugar
- ☐ 0.5 teaspoon ground cardamom

- ☐ 1 teaspoon ground cinnamon
- ☐ 0.3 teaspoon ground cloves
- ☐ 2 teaspoons ground ginger
- ☐ 0.3 cup blackstrap molasses
- ☐ 0.3 teaspoon salt
- ☐ 0.5 teaspoon pepper white

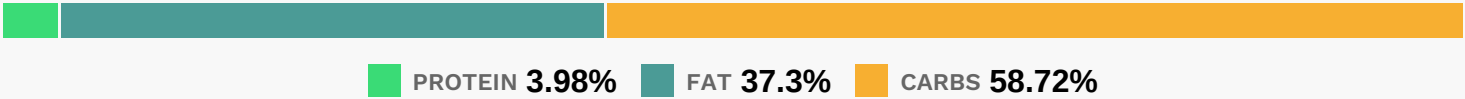
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ blender
- ☐ plastic wrap

Directions

- ☐ Mix flour, baking soda, ginger, cinnamon, mustard, pepper, cardamom, cloves, and salt.
- ☐ In a large bowl, with a mixer on high speed, beat 3/4 cup butter with brown sugar until well blended.
- ☐ Add egg and molasses; beat until fluffy.
- ☐ Add flour mixture. Beat on low speed to blend, then on medium speed until well mixed.
- ☐ Divide dough in half, shape each half into a ball, wrap in plastic wrap, and pat into a flat cake. Freeze about 20 minutes, or chill 1 to 2 hours until firm.
- ☐ Shape dough into 1-inch balls.
- ☐ Roll to coat with granulated sugar, and set at least 2 inches apart on buttered baking sheets.
- ☐ Bake cookies in a 350 oven until slightly darker brown on the bottom, about 10 minutes (if using 1 oven, switch pan positions after 5 min.).
- ☐ Cool on pan about 5 minutes, then transfer cookies to racks to cool.
- ☐ Serve, or store airtight.

Nutrition Facts



Properties

Glycemic Index:3.32, Glycemic Load:3.18, Inflammation Score:-1, Nutrition Score:1.1504347841053%

Nutrients (% of daily need)

Calories: 57.57kcal (2.88%), Fat: 2.42g (3.72%), Saturated Fat: 0.51g (3.18%), Carbohydrates: 8.56g (2.85%), Net Carbohydrates: 8.41g (3.06%), Sugar: 5.22g (5.8%), Cholesterol: 3.1mg (1.03%), Sodium: 75.77mg (3.29%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.58g (1.16%), Manganese: 0.09mg (4.57%), Selenium: 2.04µg (2.91%), Vitamin B1: 0.03mg (2.27%), Vitamin A: 106.04IU (2.12%), Folate: 8.12µg (2.03%), Iron: 0.32mg (1.8%), Vitamin B2: 0.03mg (1.52%), Vitamin B3: 0.27mg (1.36%), Magnesium: 5.13mg (1.28%)