



## Giant Ginger Cookies



Vegetarian



Popular

READY IN



49 min.

SERVINGS



24

CALORIES



303 kcal

DESSERT

## Ingredients

- ☐ 4.5 cups flour all-purpose
- ☐ 4 teaspoons ground ginger
- ☐ 2 teaspoons baking soda
- ☐ 1.5 teaspoons ground cinnamon
- ☐ 1 teaspoon ground cloves
- ☐ 0.3 teaspoon salt
- ☐ 1.5 cups butter room temperature (3 sticks)
- ☐ 2 cups granulated sugar

- ☐ 2 eggs
- ☐ 0.5 cup blackstrap molasses
- ☐ 0.8 cup granulated sugar

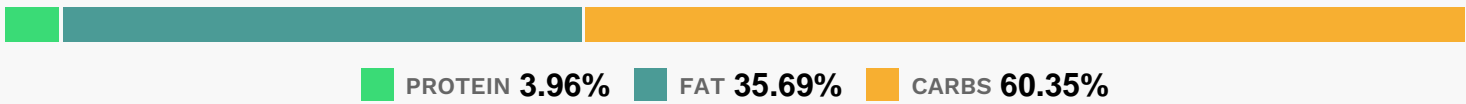
## Equipment

- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ wooden spoon

## Directions

- ☐ In a medium mixing bowl stir together flour, ground ginger, baking soda, ground cinnamon, ground cloves, and salt; set aside.
- ☐ In a large mixing bowl beat together butter with the 2 cups granulated sugar. Beat until combined, scraping sides of bowl occasionally. Beat in eggs and molasses. Beat in the flour mixture, using a wooden spoon.
- ☐ Shape dough into 2-inch balls using 1/4 cup dough.
- ☐ Roll balls in the 3/4 cup coarse or granulated sugar.
- ☐ Place about 2-1/2 inches apart on an un-greased cookie sheet.
- ☐ Bake in a 350°F oven for 12 to 14 minutes or until cookies are light brown and puffed. Cool on cookie sheet for 2 minutes.
- ☐ Transfer cookies to a wire rack to cool. Store in a tightly covered container at room temperature for up to 3 days or in the freezer for up to 3 months.

## Nutrition Facts



## Properties

Glycemic Index:13.09, Glycemic Load:31.25, Inflammation Score:-4, Nutrition Score:5.6552174121303%

Nutrients (% of daily need)

Calories: 302.52kcal (15.13%), Fat: 12.19g (18.76%), Saturated Fat: 7.46g (46.61%), Carbohydrates: 46.38g (15.46%), Net Carbohydrates: 45.61g (16.59%), Sugar: 28.22g (31.35%), Cholesterol: 44.14mg (14.71%), Sodium: 215.49mg (9.37%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.04g (6.09%), Manganese: 0.45mg (22.61%), Selenium: 10.8µg (15.42%), Vitamin B1: 0.19mg (12.62%), Folate: 45.11µg (11.28%), Iron: 1.58mg (8.8%), Vitamin B2: 0.14mg (8.39%), Vitamin A: 374.95IU (7.5%), Vitamin B3: 1.49mg (7.46%), Magnesium: 23.88mg (5.97%), Potassium: 142.3mg (4.07%), Phosphorus: 38.88mg (3.89%), Copper: 0.07mg (3.73%), Vitamin B6: 0.07mg (3.33%), Fiber: 0.77g (3.1%), Vitamin E: 0.39mg (2.61%), Calcium: 25.77mg (2.58%), Vitamin B5: 0.23mg (2.33%), Zinc: 0.26mg (1.75%), Vitamin K: 1.23µg (1.18%)