



Ginger-Brown Sugar Cookies

 Dairy Free

READY IN



50 min.

SERVINGS



36

CALORIES



93 kcal

DESSERT

Ingredients

- 1 cup brown sugar packed
- 0.8 cup butter softened
- 1 teaspoon vanilla
- 1 eggs
- 2 cups flour all-purpose
- 0.5 teaspoon baking soda
- 0.5 teaspoon ground ginger
- 0.5 cup candied ginger finely chopped

2 tablespoons granulated sugar

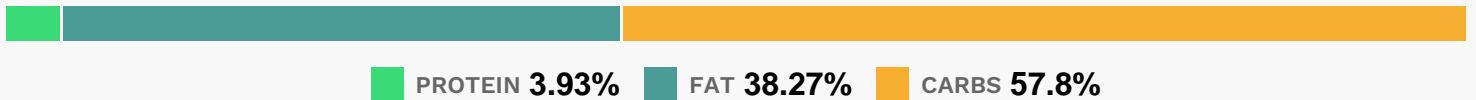
Equipment

- bowl
- baking sheet
- oven
- wire rack
- hand mixer

Directions

- Heat oven to 375°F. In large bowl, beat brown sugar, butter, vanilla and egg with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and gingers.
- Shape dough by rounded teaspoonfuls into 1-inch balls.
- Place about 2 inches apart on ungreased cookie sheet. Flatten to 1/2-inch thickness with greased bottom of glass dipped in granulated sugar.
- Bake cookies 8 to 10 minutes or until edges are set.
- Remove from cookie sheet to wire rack; cool.

Nutrition Facts



Properties

Glycemic Index:4.03, Glycemic Load:4.3, Inflammation Score:-2, Nutrition Score:1.3930434804086%

Nutrients (% of daily need)

Calories: 93.48kcal (4.67%), Fat: 3.99g (6.15%), Saturated Fat: 0.84g (5.25%), Carbohydrates: 13.58g (4.53%), Net Carbohydrates: 13.38g (4.87%), Sugar: 8.1g (9%), Cholesterol: 4.55mg (1.52%), Sodium: 63.7mg (2.77%), Alcohol: 0.04g (100%), Alcohol %: 0.22% (100%), Protein: 0.92g (1.85%), Selenium: 2.82µg (4.03%), Vitamin B1: 0.06mg (3.7%), Vitamin A: 175.77IU (3.52%), Folate: 13.39µg (3.35%), Manganese: 0.06mg (3.06%), Vitamin B2: 0.04mg (2.47%), Iron: 0.39mg (2.18%), Vitamin B3: 0.42mg (2.11%), Phosphorus: 11.31mg (1.13%), Vitamin E: 0.16mg (1.09%)