



Ginger-Brown Sugar Cookies

 Dairy Free

READY IN



50 min.

SERVINGS



36

CALORIES



93 kcal

DESSERT

Ingredients

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

☐ 1 teaspoon vanilla

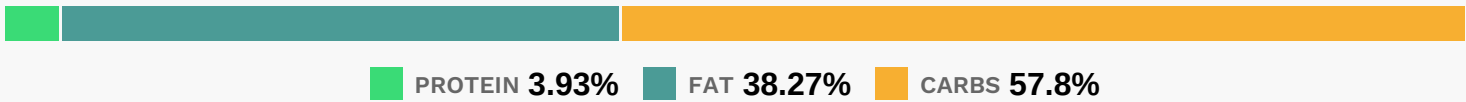
Equipment

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

Directions

- ☐ Heat oven to 375F. 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%)