

Ginger Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



60

CALORIES



41 kcal

DESSERT

Ingredients

- 2 teaspoons baking soda
- 0.3 teaspoon coarse salt
- 1 large eggs at room temperature
- 2 cups flour all-purpose
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground ginger
- 0.8 cup butter unsalted at room temperature ()

- 0.3 cup unsulfured molasses

Equipment

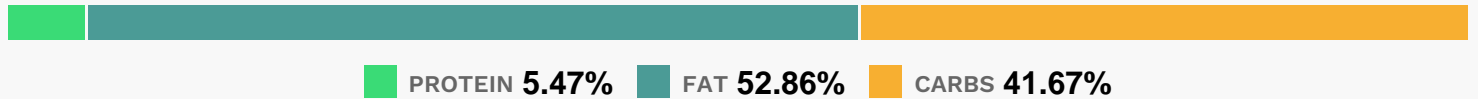
- bowl
- baking sheet
- baking paper
- oven
- whisk
- wire rack
- blender
- plastic wrap
- spatula
- ice cream scoop

Directions

- In a large bowl, whisk together the flour, baking soda, salt, cinnamon, cloves, and ginger; set aside.
- In the bowl of a standing mixer fitted with the paddle attachment, beat together the sugar and butter on medium speed until light and fluffy, 2 to 3 minutes, scraping down the sides of the bowl halfway through. Beat in the egg and molasses until combined. Reduce the mixer speed to low and gradually add the flour mixture, beating until combined.
- Transfer the dough to a clean bowl, cover with plastic wrap, and refrigerate until well chilled, about 1 hour (and up to 24 hours).
- Arrange the oven rack in the middle position. Preheat the oven to 350°F. Line two baking sheets with parchment paper or nonstick silicone baking mats; set aside.
- Place the extra sugar for rolling on a plate; set aside.
- Use a 1 1/2-inch ice cream scoop to scoop out the dough, and roll into balls between your hands.
- Roll the balls in the sugar to coat, and place about 2 inches apart on the prepared baking sheets.

- Bake one sheet at a time, rotating the sheet two-thirds of the way through the baking time, until the cookies are deep golden brown and the centers are firm, 15 to 20 minutes.
- Transfer the sheet to a wire rack to cool for 10 minutes. Use a spatula to transfer the cookies to the rack, and let cool completely. Continue to roll and bake the remaining cookies in the same way.
- Taste
- Book, using the USDA Nutrition Database
- Bakery in Brooklyn for ten years. John worked at Martha Stewart Living Omnimedia, becoming a featured chef on Everyday Food, and in 2008 he became host of the spin-off Everyday Baking. In 2005, John opened the SoNo Baking Company and Cafe in South Norwalk, Connecticut.

Nutrition Facts



Properties

Glycemic Index:2.07, Glycemic Load:2.76, Inflammation Score:-1, Nutrition Score:1.0756521775671%

Nutrients (% of daily need)

Calories: 41.06kcal (2.05%), Fat: 2.43g (3.74%), Saturated Fat: 1.49g (9.33%), Carbohydrates: 4.31g (1.44%), Net Carbohydrates: 4.16g (1.51%), Sugar: 1.07g (1.19%), Cholesterol: 9.2mg (3.07%), Sodium: 48.37mg (2.1%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.57g (1.13%), Manganese: 0.09mg (4.36%), Selenium: 1.97µg (2.81%), Vitamin B1: 0.03mg (2.26%), Folate: 8.12µg (2.03%), Iron: 0.29mg (1.6%), Vitamin A: 75.57IU (1.51%), Vitamin B2: 0.03mg (1.5%), Vitamin B3: 0.26mg (1.33%), Magnesium: 4.65mg (1.16%)