



Gingerbread-Raisin Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



39

CALORIES



51 kcal

DESSERT

Ingredients

- 0.5 teaspoon baking soda
- 0.3 cup brown sugar dark packed
- 1 large eggs
- 0.8 cups flour all-purpose
- 0.5 cup golden raisins
- 1 teaspoon ground cinnamon
- 0.1 teaspoon ground cloves
- 1 teaspoon ground ginger

- 5 tablespoons butter softened
- 3 tablespoons blackstrap molasses
- 0.5 cup sugar

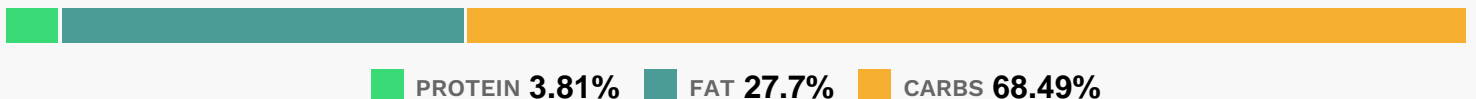
Equipment

- baking sheet
- oven
- knife
- whisk
- mixing bowl
- blender
- measuring cup

Directions

- Preheat oven to 35
- Lightly spoon flour into dry measuring cups; level with a knife.
- Combine flour and next 4 ingredients, whisking well.
- Place margarine, sugars, molasses, and egg in a large mixing bowl; beat with a mixer at medium speed until blended. Gradually stir in flour mixture and raisins.
- Drop batter by rounded teaspoonfuls 1 1/2 inches apart on baking sheets coated with cooking spray.
- Bake at 350 for 8 to 9 minutes or until lightly browned.
- Remove from baking sheets; cool completely on wire racks.

Nutrition Facts



Properties

Glycemic Index:6.43, Glycemic Load:4.42, Inflammation Score:-1, Nutrition Score:0.99347825186408%

Flavonoids

Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 50.9kcal (2.54%), Fat: 1.61g (2.48%), Saturated Fat: 0.35g (2.18%), Carbohydrates: 8.97g (2.99%), Net Carbohydrates: 8.79g (3.2%), Sugar: 6.65g (7.39%), Cholesterol: 4.77mg (1.59%), Sodium: 34.21mg (1.49%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.5g (1%), Manganese: 0.08mg (3.86%), Selenium: 1.56µg (2.23%), Iron: 0.27mg (1.5%), Vitamin A: 71.3IU (1.43%), Vitamin B1: 0.02mg (1.36%), Magnesium: 5.44mg (1.36%), Vitamin B2: 0.02mg (1.33%), Folate: 5.11µg (1.28%), Potassium: 44.94mg (1.28%), Vitamin B6: 0.02mg (1.05%), Copper: 0.02mg (1.01%)