

Gingerdoodles

 Vegetarian

READY IN



18 min.

SERVINGS



48

CALORIES



68 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup land o butter softened lakes®
- ☐ 2 teaspoons cream of tartar
- ☐ 2 land o eggs lakes®
- ☐ 0.3 cup flour all-purpose
- ☐ 1.5 cups granulated sugar
- ☐ 1.5 teaspoons ground cinnamon
- ☐ 0.5 teaspoon ground cloves

- ☐ 0.5 teaspoon ground ginger
- ☐ 3 tablespoons mild molasses
- ☐ 0.3 teaspoon salt unsalted (or 1 teaspoon if using butter)
- ☐ 1 teaspoon vanilla

Equipment




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

Directions

- ☐ Heat oven to 400°F. Line baking sheets with parchment paper; set aside. Beat the butter and sugar with an electric mixer until creamy.
- ☐ Add the eggs and vanilla and beat just until incorporated. In a separate bowl, stir together the flour, cream of tartar, cinnamon, baking soda and salt.
- ☐ Add the flour mixture to the butter mixture and stir until blended. Divide dough in half; place in separate bowls.
- ☐ Add molasses to one bowl of dough and stir until it's mixed in.
- ☐ Combine 1/4 cup flour, ginger and cloves and add to the molasses dough, stirring until well mixed
- ☐ Twist 3/4-inch pieces of each dough together; roll into about 1 1/4-inch balls, creating a marbled effect.
- ☐ Roll balls in sugar.
- ☐ Place, 2 inches apart, onto prepared baking sheets.
- ☐ Bake 8–10 minutes or until edges are light golden brown. Cool 2 minutes on baking sheet; transfer to cooling rack.

Nutrition Facts



 **PROTEIN 1.99%**  **FAT 52.77%**  **CARBS 45.24%**

Properties

Glycemic Index:5.09, Glycemic Load:5.14, Inflammation Score:-1, Nutrition Score:0.74565217482007%

Nutrients (% of daily need)

Calories: 67.62kcal (3.38%), Fat: 4.06g (6.25%), Saturated Fat: 2.5g (15.65%), Carbohydrates: 7.84g (2.61%), Net Carbohydrates: 7.78g (2.83%), Sugar: 7.2g (8%), Cholesterol: 17.04mg (5.68%), Sodium: 56.49mg (2.46%), Alcohol: 0.03g (100%), Alcohol %: 0.24% (100%), Protein: 0.34g (0.69%), Manganese: 0.06mg (2.76%), Vitamin A: 128.96IU (2.58%), Selenium: 1.11µg (1.58%), Potassium: 44.25mg (1.26%)