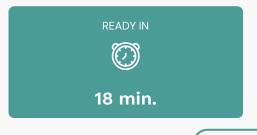


Gingerdoodles

Vegetarian







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®
O.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 11/4-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%)