



Gingersnap Cookies



Vegetarian



Popular

READY IN



745 min.

SERVINGS



72

CALORIES



61 kcal

DESSERT

Ingredients

- ☐ 8 oz butter unsalted
- ☐ 1.3 cup tablespoons granulated sugar
- ☐ 0.5 teaspoon vanilla extract
- ☐ 2 small eggs or
- ☐ 0.3 cup blackstrap molasses
- ☐ 3 cups flour all-purpose
- ☐ 2.5 teaspoon baking soda
- ☐ 0.5 teaspoon salt

- ☐ 2.5 teaspoons cinnamon
- ☐ 2.5 teaspoons ground ginger
- ☐ 0.1 teaspoon ground pepper black finely

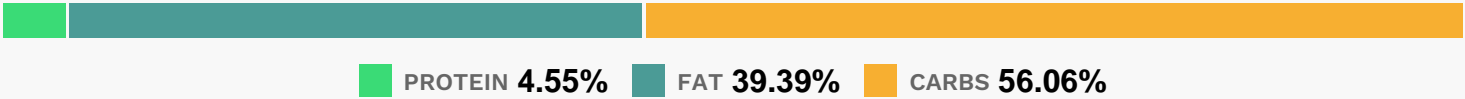
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ plastic wrap
- ☐ loaf pan

Directions

- ☐ Beat butter, add sugar, add vanilla, eggs, add molasses: Beat the butter until soft; add sugar, and beat until light and fluffy.
- ☐ Add vanilla and eggs, and beat until fluffy.
- ☐ Add molasses and beat until well-mixed.
- ☐ Whisk together dry ingredients: Vigorously whisk together the dry ingredients (flour, baking soda, salt, cinnamon, ground ginger, finely ground black pepper) in a bowl.
- ☐ Add flour mixture to the butter/sugar/egg mixture, 1/3 at a time.
- ☐ Mix only until the dry ingredients become incorporated.
- ☐ Press into lined loaf pan, freeze: Line a 9" x 5" loaf pan with plastic wrap, so that some hangs over the outsides. Press the dough into the bottom of the pan. Pack it tightly, and try to make the top as level as possible. Cover the dough with the plastic overhangs. Freeze until very firm, preferably overnight.
- ☐ Thinly slice from frozen dough: Unwrap and remove dough from the pan. Slice brick into thin slices, no more than 1/8".
- ☐ Bake: Working in batches, place thin slices on a parchment or a Silpat-lined sheet pan (space at least an inch apart) and bake at 350°F until the edges turn dark brown, 7-12 minutes, depending on how thinly you have sliced the dough. Check the oven for doneness at 7 minutes.

Nutrition Facts



Properties

Glycemic Index:3.14, Glycemic Load:5.81, Inflammation Score:-1, Nutrition Score:1.2847826066224%

Nutrients (% of daily need)

Calories: 61.44kcal (3.07%), Fat: 2.72g (4.19%), Saturated Fat: 1.66g (10.38%), Carbohydrates: 8.72g (2.91%), Net Carbohydrates: 8.53g (3.1%), Sugar: 4.66g (5.18%), Cholesterol: 10.7mg (3.57%), Sodium: 56.74mg (2.47%), Alcohol: 0.01g (100%), Alcohol %: 0.08% (100%), Protein: 0.71g (1.41%), Manganese: 0.1mg (4.79%), Selenium: 2.46µg (3.52%), Vitamin B1: 0.04mg (2.81%), Folate: 10.14µg (2.53%), Iron: 0.36mg (1.98%), Vitamin B2: 0.03mg (1.91%), Vitamin A: 84.66IU (1.69%), Vitamin B3: 0.33mg (1.66%), Magnesium: 5.31mg (1.33%)