



Gingersnap Sandwich Cookies with Lemon Buttercream Frosting

READY IN



220 min.

SERVINGS



34

CALORIES



150 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 0.3 cup granulated sugar
- ☐ 0.3 cup brown sugar packed
- ☐ 0.5 cup blackstrap molasses
- ☐ 0.3 cup water cold
- ☐ 2.5 cups flour all-purpose
- ☐ 2 teaspoons ground ginger
- ☐ 2 teaspoons ground cinnamon

- ☐ 1 teaspoon baking soda
- ☐ 0.5 teaspoon ground cloves
- ☐ 0.3 teaspoon salt
- ☐ 3 cups powdered sugar
- ☐ 0.5 cup butter softened
- ☐ 2 teaspoons lemon zest grated
- ☐ 3 teaspoons juice of lemon
- ☐ 3 teaspoons milk

Equipment

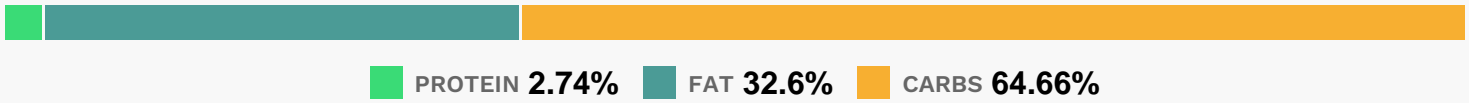
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer
- ☐ cookie cutter

Directions

- ☐ In large bowl, beat 1/2 cup butter and sugars with electric mixer on medium speed until light and fluffy. Beat in molasses and water until blended (mixture may look curdled). On low speed, beat in flour, ginger, cinnamon, baking soda, cloves and salt. Divide dough in half; wrap each half in plastic wrap. Refrigerate about 2 hours or until chilled.
- ☐ Heat oven to 350°F. Line cookie sheets with cooking parchment paper. On well-floured surface, roll half of dough at a time to 1/8-inch thickness (keep remaining dough refrigerated).
- ☐ Cut with 2-inch round cookie cutter. Using large end of a piping tip or 1/2-inch round canapé cutter, cut a hole in center of half of the cutouts. Carefully transfer to cookie sheets, placing 1/2 inch apart. Reroll scraps.
- ☐ Bake 9 to 12 minutes or until set in center. Cool 2 minutes; remove from cookie sheets to cooling racks. Cool completely, about 30 minutes.

- ☐
- In large bowl, beat frosting ingredients on medium speed until light and fluffy.
- ☐
- Spread about 1 heaping teaspoon frosting on each whole cookie; top with cutout cookie. If desired, sprinkle additional grated lemon peel on frosting in center.

Nutrition Facts



Properties

Glycemic Index:8.3, Glycemic Load:7.74, Inflammation Score:-2, Nutrition Score:2.5617391453327%

Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 0.06mg, Hesperetin: 0.06mg, Hesperetin: 0.06mg, Hesperetin: 0.06mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

Nutrients (% of daily need)

Calories: 149.94kcal (7.5%), Fat: 5.52g (8.49%), Saturated Fat: 2.3g (14.38%), Carbohydrates: 24.63g (8.21%), Net Carbohydrates: 24.28g (8.83%), Sugar: 17.17g (19.07%), Cholesterol: 7.23mg (2.41%), Sodium: 105.32mg (4.58%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.04g (2.09%), Manganese: 0.22mg (10.88%), Selenium: 4.2µg (6.01%), Vitamin B1: 0.08mg (5.02%), Folate: 17.1µg (4.28%), Vitamin A: 204.06IU (4.08%), Iron: 0.72mg (3.99%), Magnesium: 14.84mg (3.71%), Vitamin B3: 0.61mg (3.04%), Vitamin B2: 0.05mg (3.01%), Potassium: 90.45mg (2.58%), Copper: 0.04mg (2.03%), Vitamin B6: 0.04mg (2%), Calcium: 17.09mg (1.71%), Fiber: 0.35g (1.4%), Phosphorus: 13.9mg (1.39%), Vitamin E: 0.19mg (1.29%)