



Gingersnap Sandwich Cookies with Lemon Filling

 Vegetarian

READY IN



2 min.

SERVINGS



32

CALORIES



105 kcal

DESSERT

Ingredients

- 1.8 teaspoons baking soda
- 2 tablespoons candied ginger finely chopped
- 1 large eggs at room temperature
- 2 cups flour all-purpose
- 0.3 cup granulated sugar
- 2.5 teaspoons ground cinnamon
- 1 tablespoon ground ginger

- 1 tablespoon lemon extract
- 1 tablespoon juice of lemon freshly squeezed (from 1 medium lemon)
- 1 tablespoon lemon zest finely grated (from 1 medium lemon)
- 0.3 cup blackstrap molasses
- 2.5 cups powdered sugar sifted
- 0.3 teaspoon salt fine
- 6 tablespoons butter unsalted at room temperature ()

Equipment

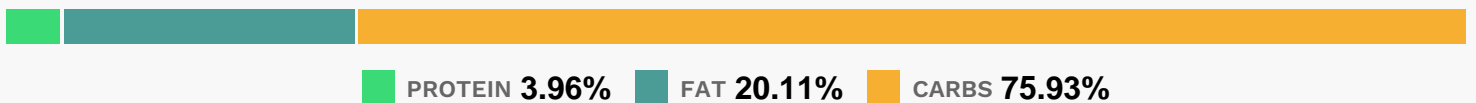
- bowl
- baking sheet
- baking paper
- oven
- whisk
- mixing bowl
- blender
- plastic wrap
- stand mixer
- ziploc bags
- spatula

Directions

- Heat the oven to 325°F and arrange the racks to divide it into thirds. Line 2 baking sheets with parchment paper; set aside.
- Combine the flour, ground ginger, cinnamon, baking soda, and salt in a large bowl and whisk to break up any lumps; set aside.
- Place 1/3 cup of the sugar in a small bowl; set aside.
- Place the remaining 3/4 cup of sugar and the butter in the bowl of a stand mixer fitted with a paddle attachment.

- Mix on medium speed until lightened in color and fluffy, about 2 minutes. Stop the mixer and scrape down the sides and bottom of the bowl with a rubber spatula. Return the mixer to medium speed, add the egg and molasses, and beat until smooth, about 1 minute. Stop the mixer and scrape down the sides and bottom of bowl. Turn the mixer to low speed, add the reserved flour mixture, and mix until the dough just comes together, about 30 seconds.
- Add the crystallized ginger and mix until just incorporated, about 10 seconds more.
- Place half of the dough on a piece of plastic wrap, wrap tightly, and refrigerate. Divide the remaining dough in the mixer bowl into 2 portions. Divide 1 of the portions into 16 rough pieces (each about 1 heaping teaspoon) and place on 1 of the prepared baking sheets. Using your hands, gently roll each piece with your fingers to form a ball.
- Roll the dough balls in the reserved sugar until coated all over, then evenly space them on the baking sheet; set aside. Repeat with the remaining dough in the mixing bowl and the second baking sheet.
- Place the powdered sugar, butter, and zest in the bowl of a stand mixer fitted with a paddle attachment and mix on low speed until the mixture looks crumbly. Gradually increase the speed to medium and beat until smooth, about 2 minutes. Reduce the mixer speed to low, add the lemon extract and juice, and beat until combined, about 30 seconds. Increase the speed to medium and beat until fluffy, about 1 minute more.
- Transfer the filling to a resealable plastic bag, push to a bottom corner, and cut a roughly 1/2-inch opening off that corner. When the cookies are completely cool, turn half of them over on their tops and pipe the filling (about 1 rounded teaspoon) on each cookie bottom. Close with the cookie tops and gently flatten. Store in an airtight container at room temperature for up to 3 days.

Nutrition Facts



Properties

Glycemic Index:6.07, Glycemic Load:6.64, Inflammation Score:-1, Nutrition Score:1.998260859562%

Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 0.07mg, Hesperetin: 0.07mg, Hesperetin: 0.07mg, Hesperetin: 0.07mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

Nutrients (% of daily need)

Calories: 104.73kcal (5.24%), Fat: 2.37g (3.65%), Saturated Fat: 1.41g (8.84%), Carbohydrates: 20.17g (6.72%), Net Carbohydrates: 19.83g (7.21%), Sugar: 13.74g (15.27%), Cholesterol: 11.46mg (3.82%), Sodium: 82.03mg (3.57%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.05g (2.1%), Manganese: 0.17mg (8.7%), Selenium: 3.79µg (5.41%), Vitamin B1: 0.06mg (4.23%), Folate: 15.26µg (3.81%), Iron: 0.57mg (3.15%), Vitamin B2: 0.05mg (2.91%), Vitamin B3: 0.51mg (2.53%), Magnesium: 8.81mg (2.2%), Potassium: 53.34mg (1.52%), Vitamin A: 74.67IU (1.49%), Copper: 0.03mg (1.4%), Fiber: 0.34g (1.35%), Phosphorus: 13.4mg (1.34%), Vitamin B6: 0.03mg (1.28%), Calcium: 10.22mg (1.02%)