



Gingersnaps

 Vegetarian

READY IN



45 min.

SERVINGS



100

CALORIES



46 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.5 teaspoon pepper black freshly ground
- ☐ 1 cup brown sugar packed
- ☐ 1 cup butter at room temperature
- ☐ 1 teaspoon cinnamon
- ☐ 1 large eggs
- ☐ 3.5 cups flour
- ☐ 0.5 teaspoon ground cloves

- ☐ 2 teaspoons ground ginger
- ☐ 0.5 teaspoon ground nutmeg
- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup unsulphured molasses

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ blender
- ☐ plastic wrap
- ☐ cookie cutter
- ☐ spatula

Directions

- ☐ Beat butter and brown sugar together in a bowl with a mixer on medium speed.
- ☐ Mix in molasses, then egg, until blended, scraping bowl as needed.
- ☐ In a small bowl, combine flour, baking soda, salt, and spices; add to butter mixture on low speed, mixing until combined.
- ☐ Divide dough in half, shape each into a disk, wrap in plastic wrap, and chill until firm, about 3 hours.
- ☐ Preheat oven to 35
- ☐ Unwrap dough. On a generously floured surface, roll out each disk until 1/8 in. thick. Using round 2 1/2- to 3-in. cookie cutters, cut out dough and arrange circles about 1 in. apart on parchment-lined baking sheets (use a small spatula to transfer). Reroll scraps as needed.
- ☐ Bake cookies until dry-looking and just starting to brown on edges, about 8 minutes. Set pans on racks and let cookies cool on pans.
- ☐ Make ahead: Chill dough (step
- ☐ up to 1 week. Store baked cookies airtight up to 3 days.

Nutrition Facts



PROTEIN 4.63% **FAT 37.21%** **CARBS 58.16%**

Properties

Glycemic Index:2.76, Glycemic Load:2.97, Inflammation Score:-1, Nutrition Score:1.0760869400009%

Nutrients (% of daily need)

Calories: 46.45kcal (2.32%), Fat: 1.94g (2.99%), Saturated Fat: 1.19g (7.46%), Carbohydrates: 6.82g (2.27%), Net Carbohydrates: 6.68g (2.43%), Sugar: 3.41g (3.79%), Cholesterol: 6.74mg (2.25%), Sodium: 39.25mg (1.71%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.54g (1.09%), Manganese: 0.08mg (4.08%), Selenium: 2.01µg (2.87%), Vitamin B1: 0.04mg (2.36%), Folate: 8.35µg (2.09%), Iron: 0.32mg (1.77%), Vitamin B2: 0.02mg (1.46%), Vitamin B3: 0.28mg (1.41%), Magnesium: 5.5mg (1.38%), Vitamin A: 59.58IU (1.19%)