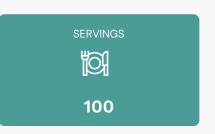
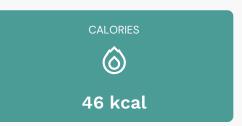


Gingersnaps

Vegetarian







DESSERT

Ingredients

1 teaspoon baking soda
O.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

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 %: O% (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%)