



Gingersnaps

 Vegetarian

READY IN



45 min.

SERVINGS



60

CALORIES



69 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons baking soda
- ☐ 0.5 teaspoon cinnamon
- ☐ 1 large eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 0.1 teaspoon ground cloves
- ☐ 1.3 teaspoons ground ginger
- ☐ 0.5 teaspoon salt
- ☐ 1.5 cups sugar

- ☐ 16 tablespoons butter unsalted at room temperature (2 sticks)
- ☐ 0.3 cup unsulphured molasses (mild)
- ☐ 1 teaspoon vanilla extract

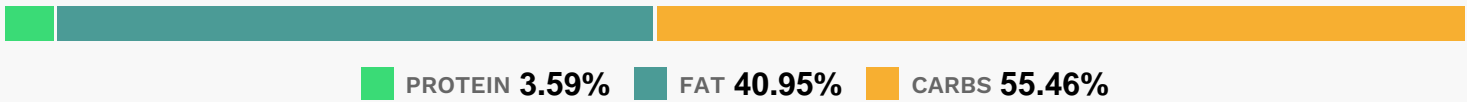
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ spatula

Directions

- ☐ Whisk together flour, baking soda, ginger, salt, cinnamon and cloves in a medium bowl.
- ☐ With an electric mixer on medium speed, beat butter and 1 cup sugar until light and fluffy, scraping down sides of bowl as necessary, 3 minutes. Reduce speed to medium-low and beat in molasses, egg and vanilla until smooth. Reduce speed to low, beat in flour mixture in 2 batches just until blended; continue to blend with a rubber spatula. Refrigerate dough, covered, for at least 1 hour, or until very firm.
- ☐ Position a rack in middle of oven and preheat to 375F. Grease 4 large baking sheets.
- ☐ Place remaining 1/2 cup sugar in a bowl. Shape dough into 1-inch balls, roll each in sugar, and place 2 inches apart on baking sheets.
- ☐ Bake cookies (2 sheets at a time) for 10 to 15 minutes, switching positions on oven racks halfway through, until tops of cookies are cracked and fall just slightly when very lightly touched.
- ☐ Let cookies cool on sheets on wire racks for about 2 minutes, then transfer to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:3.23, Glycemic Load:6.54, Inflammation Score:-1, Nutrition Score:1.1452173895162%

Nutrients (% of daily need)

Calories: 68.73kcal (3.44%), Fat: 3.17g (4.88%), Saturated Fat: 1.95g (12.2%), Carbohydrates: 9.67g (3.22%), Net Carbohydrates: 9.53g (3.46%), Sugar: 6.07g (6.74%), Cholesterol: 11.13mg (3.71%), Sodium: 49.03mg (2.13%), Alcohol: 0.02g (100%), Alcohol %: 0.18% (100%), Protein: 0.63g (1.25%), Manganese: 0.07mg (3.68%), Selenium: 2.19µg (3.12%), Vitamin B1: 0.04mg (2.53%), Folate: 9.09µg (2.27%), Vitamin A: 97.86IU (1.96%), Vitamin B2: 0.03mg (1.73%), Iron: 0.31mg (1.73%), Vitamin B3: 0.3mg (1.48%), Magnesium: 4.72mg (1.18%)