



Grandma's Gingersnaps

 Dairy Free  Popular

READY IN



30 min.

SERVINGS



36

CALORIES



79 kcal

DESSERT

Ingredients

- 2 teaspoons baking soda
- 1 eggs
- 2 cups flour all-purpose
- 1 teaspoon ground cinnamon
- 1 tablespoon ground ginger
- 0.8 cup butter
- 0.3 cup blackstrap molasses
- 0.5 teaspoon salt

0.5 cup sugar white for decoration

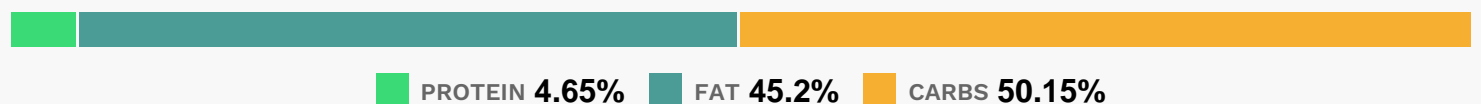
Equipment

- bowl
- baking sheet
- oven
- wire rack

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- In a medium bowl, cream together the margarine and 1 cup white sugar until smooth. Beat in the egg and molasses until well blended.
- Combine the flour, ginger, cinnamon, baking soda and salt; stir into the molasses mixture to form a dough.
- Roll dough into 1 inch balls and roll the balls in the remaining sugar.
- Place cookies 2 inches apart onto ungreased cookie sheets.
- Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:5.39, Glycemic Load:6.54, Inflammation Score:-2, Nutrition Score:1.7878260934806%

Nutrients (% of daily need)

Calories: 79.11kcal (3.96%), Fat: 4.01g (6.17%), Saturated Fat: 0.84g (5.27%), Carbohydrates: 10.01g (3.34%), Net Carbohydrates: 9.77g (3.55%), Sugar: 4.55g (5.06%), Cholesterol: 4.55mg (1.52%), Sodium: 140.51mg (6.11%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.93g (1.86%), Manganese: 0.14mg (6.98%), Selenium: 3.24µg (4.63%), Vitamin B1: 0.06mg (3.77%), Vitamin A: 175.97IU (3.52%), Folate: 13.35µg (3.34%), Iron: 0.49mg (2.71%), Vitamin B2: 0.04mg (2.5%), Vitamin B3: 0.45mg (2.24%), Magnesium: 7.81mg (1.95%), Potassium: 47.41mg (1.35%), Phosphorus: 12mg (1.2%), Copper: 0.02mg (1.17%), Vitamin B6: 0.02mg (1.11%), Vitamin E: 0.16mg (1.1%)