



Jamie's Old-Fashioned Ginger Crinkle Cookies

READY IN



45 min.

SERVINGS



48

CALORIES



74 kcal

DESSERT

Ingredients

- 2 teaspoons baking soda
- 0.5 cup firmly brown sugar light packed
- 1 large eggs
- 2 cups flour all-purpose
- 0.5 cup granulated sugar
- 0.3 teaspoon ground allspice
- 1 teaspoon ground cinnamon
- 0.3 teaspoon ground cloves
- 1.5 teaspoons ground ginger

- 0.5 teaspoon kosher salt
- 0.3 cup blackstrap molasses
- 0.3 cup turbinado sugar
- 0.3 cup butter unsalted softened
- 0.5 cup vegetable shortening

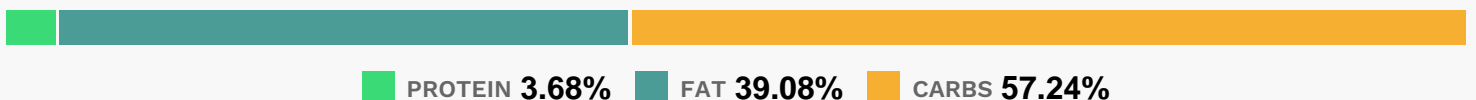
Equipment

- bowl
- baking sheet
- oven
- whisk
- blender

Directions

- Preheat the oven to 350 degrees F.
- In a medium bowl, whisk together the flour, baking soda, ground ginger, cinnamon, salt, allspice and cloves.
- Add the shortening, butter and the brown and granulated sugars to the bowl of a standing mixer fitted with a paddle attachment. Beat on medium speed until light and fluffy, 3 to 4 minutes. Slip in the molasses and egg and beat until well incorporated.
- Add the flour mixture by scoopfuls and beat until combined.
- Add the turbinado sugar to a small plate or bowl.
- Roll the dough into balls that are 1 inch in diameter (1/2 ounce in weight), then roll in the sugar.
- Place 12 balls on a baking sheet 2 inches apart.
- Bake the cookies 9 to 11 minutes, rotating halfway through the baking time. Cool on the baking sheets for 4 minutes, then continue cooling on wire racks. Repeat with the second batch.

Nutrition Facts



Properties

Glycemic Index:5.82, Glycemic Load:5.64, Inflammation Score:-1, Nutrition Score:1.3434782356186%

Nutrients (% of daily need)

Calories: 74kcal (3.7%), Fat: 3.26g (5.02%), Saturated Fat: 1.18g (7.4%), Carbohydrates: 10.75g (3.58%), Net Carbohydrates: 10.57g (3.84%), Sugar: 6.67g (7.42%), Cholesterol: 6.42mg (2.14%), Sodium: 73mg (3.17%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.69g (1.38%), Manganese: 0.1mg (4.95%), Selenium: 2.49µg (3.56%), Vitamin B1: 0.04mg (2.84%), Folate: 10.1µg (2.52%), Iron: 0.38mg (2.11%), Vitamin B2: 0.03mg (1.86%), Vitamin B3: 0.33mg (1.67%), Magnesium: 5.95mg (1.49%), Vitamin K: 1.27µg (1.21%), Vitamin E: 0.17mg (1.16%), Potassium: 37.26mg (1.06%)