



Little Lemon-Ginger Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



100

CALORIES



38 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons baking soda
- ☐ 1 cup firmly brown sugar light packed
- ☐ 0.8 cup butter softened
- ☐ 1 large eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.3 teaspoon ground cloves
- ☐ 1 teaspoon ground ginger

- ☐ 3 tablespoons lemon rind grated
- ☐ 2 tablespoons blackstrap molasses light
- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup sugar

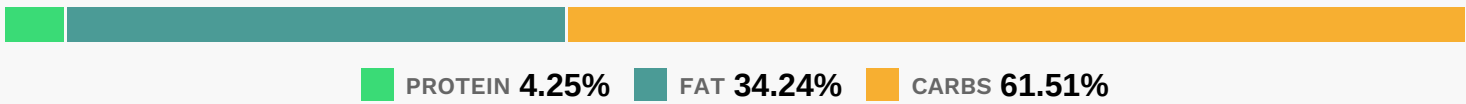
Equipment

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

Directions

- ☐ Combine first 6 ingredients in a large bowl; set aside.
- ☐ Beat butter at medium speed with an electric mixer until creamy; gradually add 1 cup brown sugar, beating well.
- ☐ Add egg; beat until blended. Stir in molasses and lemon rind. Gradually stir in flour mixture until combined, stopping to scrape down sides. Cover and chill dough 2 hours.
- ☐ Roll dough into 1/2" balls.
- ☐ Roll balls in turbinado sugar; place on a lightly greased baking sheet. Flatten to 1/4" thickness with a flat-bottomed glass.
- ☐ Bake at 375 for 7 minutes. Cool on baking sheet 1 minute.
- ☐ Remove to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:1.74, Glycemic Load:1.86, Inflammation Score:-1, Nutrition Score:0.68869565556879%

Nutrients (% of daily need)

Calories: 38.02kcal (1.9%), Fat: 1.46g (2.25%), Saturated Fat: 0.9g (5.6%), Carbohydrates: 5.91g (1.97%), Net Carbohydrates: 5.79g (2.1%), Sugar: 3.44g (3.83%), Cholesterol: 5.52mg (1.84%), Sodium: 40.59mg (1.76%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.41g (0.82%), Manganese: 0.04mg (2.13%), Selenium: 1.34µg (1.92%), Vitamin B1: 0.03mg (1.67%), Folate: 6.06µg (1.51%), Iron: 0.2mg (1.11%), Vitamin B2: 0.02mg (1.09%)