



McCormick® Gingersnap Cookies

 Dairy Free

READY IN



27 min.

SERVINGS



24

CALORIES



140 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons baking soda
- ☐ 1 eggs
- ☐ 2 cups flour
- ☐ 1 teaspoon ground cinnamon mccormick®
- ☐ 1 tablespoon ground ginger mccormick®
- ☐ 0.3 cup blackstrap molasses
- ☐ 0.5 teaspoon salt
- ☐ 0.8 cup shortening

☐ 1 cup sugar

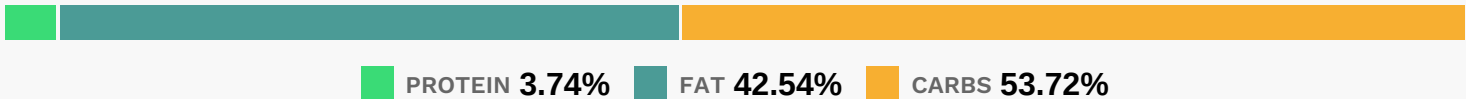
Equipment

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

Directions

- ☐ Preheat oven to 350 degrees F.
- ☐ Mix flour, baking soda, salt and spices in medium bowl. Set aside. Beat shortening and sugar in large bowl with electric mixer on medium speed until light and fluffy. Beat in molasses and egg. Gradually stir in flour mixture until well mixed.
- ☐ Shape dough into 1-inch balls.
- ☐ Roll in additional sugar to coat.
- ☐ Place 2 inches apart on ungreased baking sheets.
- ☐ Bake 12 minutes. Cool on baking sheets 1 minute.
- ☐ Remove to wire racks; cool completely. Store in airtight container.

Nutrition Facts



Properties

Glycemic Index:8.09, Glycemic Load:12.72, Inflammation Score:-1, Nutrition Score:2.639565187061%

Nutrients (% of daily need)

Calories: 140.34kcal (7.02%), Fat: 6.72g (10.34%), Saturated Fat: 1.68g (10.51%), Carbohydrates: 19.1g (6.37%), Net Carbohydrates: 18.75g (6.82%), Sugar: 10.98g (12.2%), Cholesterol: 6.82mg (2.27%), Sodium: 144.16mg (6.27%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.33g (2.66%), Manganese: 0.21mg (10.48%), Selenium: 4.89µg (6.98%), Vitamin B1: 0.09mg (5.69%), Folate: 19.96µg (4.99%), Iron: 0.74mg (4.1%), Vitamin B2: 0.06mg (3.64%), Vitamin B3: 0.67mg (3.35%), Vitamin K: 3.47µg (3.31%), Magnesium: 11.5mg (2.88%), Vitamin E: 0.42mg (2.8%), Potassium: 68.21mg (1.95%), Copper: 0.04mg (1.77%), Phosphorus: 16.37mg (1.64%), Vitamin B6: 0.03mg (1.64%),

Vitamin B5: 0.15mg (1.47%), Fiber: 0.35g (1.42%), Calcium: 11.04mg (1.1%)