



## Slice and Bake Chewy Ginger Cookies

 Dairy Free

READY IN



27 min.

SERVINGS



100

CALORIES



25 kcal

DESSERT

### Ingredients

- 0.8 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 1 cup firmly brown sugar dark packed
- 1 eggs
- 2 cups flour all-purpose
- 0.5 cup golden raisins
- 1.5 teaspoons ground ginger
- 0.3 cup butter softened

- 0.3 teaspoon salt
- 1 teaspoon vanilla extract

## Equipment

- bowl
- baking sheet
- oven
- plastic wrap
- hand mixer

## Directions

- Combine first 5 ingredients in a large bowl.
- Add raisins, stirring well. Set aside.
- Beat margarine, sugar, and vanilla at medium speed of an electric mixer 3 minutes.
- Add egg; beat at high speed 1 minute. Gradually add flour mixture, beating well.
- Divide dough in half.
- Roll each portion into a 12-inch log. Wrap in plastic wrap lightly coated with cooking spray. Freeze at least 8 hours.
- Unwrap dough, and cut each log into 24 (1/2-inch-thick) slices.
- Place 1 inch apart on cookie sheets coated with cooking spray.
- Bake at 350 for 12 minutes.
- Remove from cookie sheets, and let cool completely on wire racks.

## Nutrition Facts



## Properties

Glycemic Index:2.24, Glycemic Load:1.7, Inflammation Score:-1, Nutrition Score:0.5269565206507%

## Flavonoids

Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

## **Nutrients (% of daily need)**

Calories: 24.59kcal (1.23%), Fat: 0.53g (0.81%), Saturated Fat: 0.11g (0.71%), Carbohydrates: 4.69g (1.56%), Net Carbohydrates: 4.58g (1.67%), Sugar: 2.58g (2.86%), Cholesterol: 1.64mg (0.55%), Sodium: 21.21mg (0.92%), Alcohol: 0.01g (100%), Alcohol %: 0.27% (100%), Protein: 0.35g (0.7%), Manganese: 0.03mg (1.55%), Selenium: 1.03µg (1.47%), Vitamin B1: 0.02mg (1.33%), Folate: 4.84µg (1.21%)