

## Soft Gingersnaps

 Dairy Free

READY IN



25 min.

SERVINGS



36

CALORIES



91 kcal

DESSERT

### Ingredients

- 1 teaspoon baking soda
- 1 cup brown sugar
- 1 eggs
- 1.3 cups flour all-purpose
- 1 teaspoon ground cinnamon
- 0.5 teaspoon ground cloves
- 1 teaspoon ground ginger
- 0.3 cup blackstrap molasses

- 0.8 cup shortening
- 0.3 cup sugar white

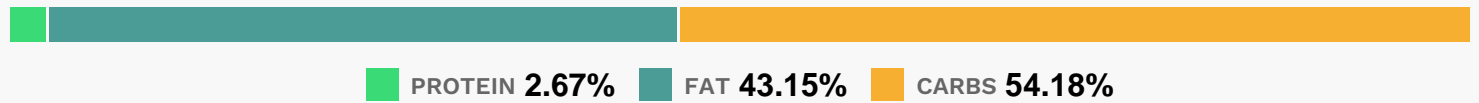
## Equipment

- bowl
- baking sheet
- oven

## Directions

- Preheat oven to 375 degrees F (190 degrees C).
- Beat 1 cup flour, brown sugar, shortening, molasses, egg, baking soda, ginger, cinnamon, and cloves in a large bowl until thoroughly combined; stir in remaining 1 1/4 cup flour. Shape dough into 1-inch balls and roll in white sugar; place 2 inches apart on an ungreased baking sheet.
- Bake in preheated oven until cookies are set and tops are crackled, 8 to 10 minutes.

## Nutrition Facts



## Properties

Glycemic Index:5.39, Glycemic Load:4.14, Inflammation Score:-1, Nutrition Score:1.4417391464762%

## Nutrients (% of daily need)

Calories: 91.06kcal (4.55%), Fat: 4.44g (6.84%), Saturated Fat: 1.12g (6.97%), Carbohydrates: 12.55g (4.18%), Net Carbohydrates: 12.39g (4.5%), Sugar: 9.08g (10.09%), Cholesterol: 4.55mg (1.52%), Sodium: 35.08mg (1.53%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.62g (1.24%), Manganese: 0.11mg (5.73%), Selenium: 2.38µg (3.4%), Vitamin B1: 0.04mg (2.43%), Vitamin K: 2.35µg (2.23%), Iron: 0.4mg (2.22%), Folate: 8.6µg (2.15%), Magnesium: 7.54mg (1.88%), Vitamin E: 0.28mg (1.87%), Vitamin B2: 0.03mg (1.62%), Vitamin B3: 0.29mg (1.46%), Potassium: 49.91mg (1.43%), Calcium: 12.06mg (1.21%), Vitamin B6: 0.02mg (1.14%), Copper: 0.02mg (1.1%)