



Sugar- and Spice-dusted Ginger Chew Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



100

CALORIES



48 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.5 teaspoon pepper black freshly ground
- ☐ 1 cup brown sugar packed
- ☐ 1 cup butter at room temperature
- ☐ 1.5 teaspoons cinnamon divided
- ☐ 1 large eggs
- ☐ 3.5 cups flour

- ☐ 0.3 cup granulated sugar
- ☐ 0.5 teaspoon ground cloves
- ☐ 2 teaspoons ground ginger
- ☐ 0.5 teaspoon nutmeg
- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup blackstrap molasses

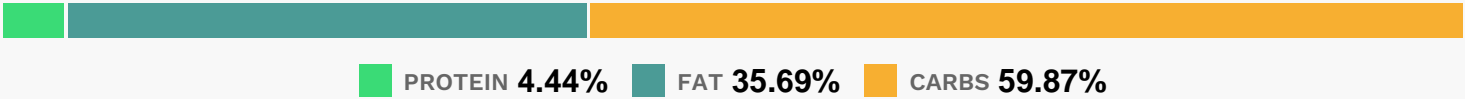
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ blender
- ☐ plastic wrap

Directions

- ☐ Beat butter and brown sugar together in a bowl with a mixer on medium speed.
- ☐ Mix in molasses, then egg, until blended, scraping bowl as needed.
- ☐ In a small bowl, combine flour, baking soda, salt, ginger, 1 tsp. cinnamon, cloves, nutmeg, and pepper; add to butter mixture on low speed, mixing until combined.
- ☐ Divide dough in half, shape each into a disk, wrap in plastic wrap, and chill until firm, about 3 hours. Meanwhile, in a small bowl combine remaining 1/2 tsp. cinnamon with granulated sugar; set aside.
- ☐ Preheat oven to 35
- ☐ Pull off about 1 tbsp. of dough from disk, roll into a ball, and drop into cinnamon sugar bowl. Working in batches of 3 or 4, coat dough balls in sugar and arrange about 1 in. apart on parchment-lined baking sheets.
- ☐ Bake cookies until dry-looking and just starting to brown on edges, about 8 minutes. Set pans on racks and let cookies cool on pans.
- ☐ Make ahead: Chill dough (step
- ☐ up to 1 week. Store baked cookies airtight up to 3 days.

Nutrition Facts



Properties

Glycemic Index:3.46, Glycemic Load:3.32, Inflammation Score:-1, Nutrition Score:1.0834782606234%

Nutrients (% of daily need)

Calories: 48.4kcal (2.42%), Fat: 1.94g (2.99%), Saturated Fat: 1.19g (7.46%), Carbohydrates: 7.33g (2.44%), Net Carbohydrates: 7.18g (2.61%), Sugar: 3.91g (4.35%), Cholesterol: 6.74mg (2.25%), Sodium: 39.25mg (1.71%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.54g (1.09%), Manganese: 0.08mg (4.17%), Selenium: 2.01µg (2.88%), Vitamin B1: 0.04mg (2.36%), Folate: 8.35µg (2.09%), Iron: 0.32mg (1.78%), Vitamin B2: 0.02mg (1.47%), Vitamin B3: 0.28mg (1.41%), Magnesium: 5.51mg (1.38%), Vitamin A: 59.6IU (1.19%)