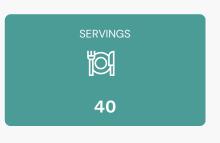


# **Triple-Ginger Cookies**

Vegetarian







DESSERT

### **Ingredients**

2.5 cups nour
2 teaspoons baking soda
0.3 cup candied ginger minced
O.5 cup t brown sugar dark packed ()
1 large eggs room temperature
O.5 cup brown sugar packed ()
1 teaspoon ground cinnamon
0.5 teaspoon ground cloves

	1.5 teaspoons ground ginger	
	0.3 cup blackstrap molasses light (mild-flavored)	
	0.3 teaspoon salt	
	0.3 cup sugar ()	
	0.8 cup butter unsalted room temperature ()	
Εq	uipment	
	bowl	
	baking sheet	
	oven	
	whisk	
	hand mixer	
Directions		
	Position 1 rack in top third and 1 rack inbottom third of oven; preheat to 350°F.Line 2 baking sheets with parchmentpaper.	
	Whisk flour, crystallized ginger,baking soda, and 1/4 teaspoon salt inmedium bowl. Using electric mixer, beatbutter in large bowl until creamy and light,about 2 minutes. Gradually beat in bothbrown sugars. Beat on medium-high speeduntil creamy, about 3 minutes.	
	Add egg,molasses, fresh ginger, ground ginger, cinnamon, and cloves. Beat to blend.	
	Addflour mixture in 2 additions, beating on lowspeed just to blend between additions.	
	Place 1/3 cup sugar in small bowl.Measure 1 tablespoon dough.	
	Roll into ballbetween palms of hands, then roll in sugarin bowl to coat; place on baking sheet.Repeat with remaining cookie dough, spacing cookies 1 1/2 to 2 inches apart.	
	Bake cookies until surfaces crack and cookies are firm around edges but stillslightly soft in center, about 15 minutes. Cool completely on sheets on rack. DO AHEAD: Cookies can be made up to 4 days ahead. Store in airtight containers at room temperature.	
	Bon Appétit	

## **Nutrition Facts**

### **Properties**

Glycemic Index:4.85, Glycemic Load:6.17, Inflammation Score:-1, Nutrition Score:1.8878260773161%

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

Calories: 98.36kcal (4.92%), Fat: 3.66g (5.63%), Saturated Fat: 2.24g (14.01%), Carbohydrates: 15.63g (5.21%), Net Carbohydrates: 15.38g (5.59%), Sugar: 9.49g (10.54%), Cholesterol: 13.8mg (4.6%), Sodium: 74.26mg (3.23%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 1.02g (2.04%), Manganese: 0.14mg (6.92%), Selenium: 3.57µg (5.1%), Vitamin B1: 0.06mg (4.2%), Folate: 15.09µg (3.77%), Iron: 0.55mg (3.04%), Vitamin B2: 0.05mg (2.72%), Vitamin B3: 0.5mg (2.49%), Vitamin A: 113.32IU (2.27%), Magnesium: 7.8mg (1.95%), Potassium: 50.67mg (1.45%), Copper: 0.03mg (1.32%), Phosphorus: 12.99mg (1.3%), Calcium: 12.55mg (1.25%), Vitamin B6: 0.02mg (1.14%), Fiber: 0.26g (1.03%)