



## Triple-Ginger Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



40

CALORIES



98 kcal

DESSERT

### Ingredients

- ☐ 2.5 cups flour
- ☐ 2 teaspoons baking soda
- ☐ 0.3 cup candied ginger minced
- ☐ 0.5 cup t brown sugar dark packed ()
- ☐ 1 large eggs room temperature
- ☐ 1.5 teaspoons ginger fresh finely grated peeled
- ☐ 0.5 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 ()

## Equipment

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

## Directions

- ☐ Position 1 rack in top third and 1 rack in bottom third of oven; preheat to 350°F. Line 2 baking sheets with parchment paper.
- ☐ Whisk flour, crystallized ginger, baking soda, and 1/4 teaspoon salt in medium bowl. Using electric mixer, beat butter in large bowl until creamy and light, about 2 minutes. Gradually beat in both brown sugars. Beat on medium-high speed until creamy, about 3 minutes.
- ☐ Add egg, molasses, fresh ginger, ground ginger, cinnamon, and cloves. Beat to blend.
- ☐ Add flour mixture in 2 additions, beating on low speed just to blend between additions.
- ☐ Place 1/3 cup sugar in small bowl. Measure 1 tablespoon dough.
- ☐ Roll into ball between palms of hands, then roll in sugar in 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 still slightly 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



**PROTEIN 4.09%** **FAT 33.09%** **CARBS 62.82%**

## Properties

Glycemic Index:5.23, Glycemic Load:6.17, Inflammation Score:-1, Nutrition Score:1.8908695427134%

## Nutrients (% of daily need)

Calories: 98.42kcal (4.92%), Fat: 3.66g (5.63%), Saturated Fat: 2.24g (14.01%), Carbohydrates: 15.65g (5.21%), Net Carbohydrates: 15.39g (5.6%), Sugar: 9.49g (10.54%), Cholesterol: 13.8mg (4.6%), Sodium: 74.27mg (3.23%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.02g (2.04%), Manganese: 0.14mg (6.93%), 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 (2.73%), Vitamin B3: 0.5mg (2.49%), Vitamin A: 113.32IU (2.27%), Magnesium: 7.83mg (1.96%), Potassium: 50.98mg (1.46%), Copper: 0.03mg (1.33%), Phosphorus: 13.02mg (1.3%), Calcium: 12.56mg (1.26%), Vitamin B6: 0.02mg (1.14%), Fiber: 0.26g (1.03%)