



GINGER SNAPS

INGREDIENTS

- 2 1/2 CUPS OF FLOUR
- 2 TSP BAKING SODA
- 1 TSP GROUND GINGER
- 1 TSP CINNAMON
- 1/2 TSP CLOVES
- 1 CUP OF CANE SUGAR
- 1 CUP OF BUTTER UNSALTED- SOFTENED TO ROOM TEMPERATURE
- 1 EGG OR FLAX EGG
- 1/4 CUP OF MOLASSES (FANCY MOLASSES)
- 1/4 CUP OF SUGAR TO ROLL YOUR COOKIES IN

DIRECTIONS

PREHEAT YOUR OVEN TO 350 DEGREES FAHRENHEIT

START OFF BY ADDING YOUR BUTTER, SUGAR, MOLASSES, AND EGG IN A LARGE BOWL. USE A FOOD PROCESSOR OR MIXER TO COMBINE UNTIL FLUFFY AND BUTTER IS FULLY CREAMED WITH SUGAR. NEXT ADD YOU FLOUR, BAKING SODA, GINGER, CINNAMON, AND CLOVES INTO YOUR BUTTER MIXTURE.

MIX UNTIL JUST COMBINED. DOUGH SHOULD BE WET ENOUGH TO ROLL DOUGH, BUT NOT WET ENOUGH TO STICK TO YOUR HANDS.

PREPARE A SMALL BOWL WITH 1/4 CUP OF SUGAR.

ROLL OUT YOUR COOKIE DOUGH INTO BALLS ABOUT AN INCH WIDE.

ROLL EACH COOKIE DOUGH BALL IN SUGAR AND PLACE ON A LINED BAKING SHEET.

BAKE FOR 10-12 MINUTES. COOKIES SHOULD LOOK SOFT.

PREP TIME: 30 MINS

COOK TIME: 10 MINS

TOTAL TIME: 40 MINS

