



# Gingersnaps

## INGREDIENTS

2 1/4 cup all-purpose flour	3/4 teaspoon ground cloves
1 teaspoon baking soda	3/4 cup butter
2 teaspoons ground ginger	1 cup bakers sugar, plus 1/2 cup for dusting
2 teaspoon ground cinnamon + 1 tablespoon for dusting	1/4 cup turbinado sugar
1 teaspoon of nutmeg	1 egg
	1/4 cup molasses

## HOW TO MAKE:

In a medium mixing bowl, combine flour, baking soda, ginger, cinnamon, nutmeg and cloves. Set aside.

In a large mixing bowl of an electric mixer beat butter on low speed for 30 seconds. Gradually add the 1 cup of sugar and the 1/4 cup of turbinado sugar; beat for 7 minutes. It is important to beat the butter and sugar for this long as it helps to aerate the mixture which will yield a softer cookie. Add the egg and molasses; beat well. Add dry mixture into the butter and egg mixture, mix on low just until combined. Scrape the bowl and then mix an additional 15 seconds on medium speed to fully incorporate all ingredients. Do not over mix the dough or your cookies will be dry and crack.

To make small, perfectly round shaped cookies, shape dough into 1/2 inch balls. In a bowl mix 1/2 cup of bakers sugar and 1 tablespoon of cinnamon. Roll dough balls in the sugar mixture and place on ungreased cookie sheets about 2 1/2 inches apart.

Bake in a 350-degree oven about 9 to 10 minutes or until light brown but still puffed. The longer you bake, the crispier the cookies will be. Be careful not to over bake or your cookies will not be soft! Remove from oven and let stand on cookie sheet for 2 minutes before transferring to a wire rack to finish cooling.