

Dessert

Ginger Snaps

**Vegetarian*

Looking for a soft and flavorful ginger snap cookie? Look no further. This one is it! The extra bits of crystallized ginger are quite the special treats.

Yields: Approximately 3 dozen cookies

You'll Need

- ¼ cup softened, butter
- 1 cup granulated sugar and a bit extra to roll onto cook dough
- ¼ cup dark molasses
- 1 egg
- 2 cups flour
- ½ teaspoon ground cloves
- ½ teaspoon ginger
- 1 teaspoon cinnamon
- 2 teaspoons baking soda
- ½ teaspoon salt
- 1/3 cup to ½ cup crystallized ginger



Directions

- Preheat to 375 degrees F.
- Combine butter, sugar, molasses, and egg. Beat well.
- Sift all dry ingredients together.
- Add the dry to the wet mixture. Mix well.
- Add ginger chips and mix throughout.
- Chill mixture for one hour.
- Form 1-inch balls. Roll balls in granulated sugar. Place on a greased cookie sheet, approximately 2- inches apart.
- Bake 8-10 minutes.

Play with Your Food

Leave out crystalized ginger

Medwell Kitchen Tested