



Ginger Snaps

Ingredients

2 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
2 teaspoons ground ginger
1/2 teaspoon ground cloves
12 tablespoons (1 1/2 sticks) unsalted butter
1 cup sugar
1 large egg
1/4 cup molasses
1/2 cup chopped candied ginger
1/2 cup sugar in a shallow bowl, for finishing
2 cookie sheets covered with parchment or foil

Directions

Preheat oven & cookie sheets to 350 degrees. Combine the flour, baking soda, salt, and spices in a bowl. In a stand mixer, beat together on medium speed to cream the butter and sugar, about 5 minutes. Add the egg and beat until smooth. Lower speed and beat in half the dry ingredients, then the molasses and candied ginger. Stop the mixer and scrape down bowl and beater. Beat in the remaining dry ingredients. Roll dough into 1-inch diameter pieces, then roll in the sugar. Place the balls of dough on the cookie sheets leaving about 3 inches all around each. Bake 15 to 20 minutes, until they have spread, the surface has cracked, and they are firm to the touch. Slide the papers from the pans to racks. Store the cooled cookies between sheets of parchment or waxed paper in a sealed container.