

## Gingersnap Cookies

Makes about 34 22-gram cookies

- 170 g unsalted butter, room temperature
- 105 g dark brown sugar
- 100 g white granulated sugar
- 80 g molasses (*use cooking spray to spray glass so molasses won't stick*)
- 1 large egg
- ½ tsp vanilla extract
- 260 g all-purpose flour
- ½ tsp baking soda
- ¼ tsp salt
- 1½ tsp ground cinnamon
- 2 tsp ground ginger
- ½ tsp ground cloves

### Garnish:

- 100 grams) granulated white sugar



1. In the bowl of a stand mixer, beat the **butter** and **sugars** until light and fluffy (*about 2 - 3 minutes*).
2. Add the **molasses**, **egg**, and **vanilla** extract and beat until incorporated.
3. In a separate bowl whisk together the **flour**, **baking soda**, **salt**, and **spices**.
4. Add to the butter mixture and mix until well combined. Cover and **chill the batter for about 30 - 60 minutes or until firm**.
5. Preheat the oven to **180°C**. Line two baking sheets with parchment paper.
6. Place about 100 g granulated white sugar in a medium sized bowl. When the batter has chilled sufficiently, roll into 22-gram balls. Roll each ball of dough into the sugar, coating it thoroughly. Place on the baking sheet, spacing about 5 cm apart. Then, with the bottom of a glass, flatten the cookies slightly. For a cookie with crisp edges and a soft and chewy center, **bake for about 12 minutes**. (The longer the cookies bake, the crisper they will become.)
7. Cool on a wire rack. Can be stored in an airtight container, at room temperature, for about five days.