

Ginger Snap Cookies

Yield: about 2 dozen cookies

375°F

2 cookie sheets

#40 disher

This is the best ginger snap cookie recipe invented, because of the four different spices working in unison to create the crunchiest, snappiest, most flavorful ginger cookie ever!

2-1/4 cups	all-purpose flour	1/4 tsp	allspice
2 tsp	baking soda	1/4 cup	unsalted butter, softened
1/2 tsp	sea salt	1 cup	light brown sugar (packed)
1 tsp	ground cinnamon	1 large	egg
1 tsp	ground ginger	1/4 cup	unsulfured molasses
1/2 tsp	ground cloves	1/4 cup	course sugar

1. In a large bowl, whisk flour, soda, salt and all of the spices. Set aside.
2. In mixer bowl fitted with paddle attachment, cream butter until soft; add brown sugar, egg and molasses, beat until well mixed.
3. On low speed, add flour mixture and mix until incorporated. Refrigerate dough to firm.
4. Scoop dough into 24 round balls, using a #40 disher. Roll in the last sugar to coat. Place the balls onto an ungreased cookie sheet, three cookies by four cookies, spacing them evenly. Press the balls down with the palm of your hand so that they are about 1/4 of an inch thick.
5. Bake until firm, about 9-13 minutes.