



Bread Machine & Baking Videos with Ellen Hoffman

Ellen's Gingersnaps

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I make these in my (14 cup) food processor, but you can use a stand mixer.

This isn't a huge recipe. If you're making it for a big party, double it.

- 185 grams or $\frac{3}{4}$ cup salted butter, softened
- 198 grams or 1 cup sugar, plus extra to roll cookies in
- 1 egg
- 81 grams or $\frac{1}{4}$ cup molasses
- 280 grams or 2 cups all purpose flour
- 12 grams or 2 tsps. Baking soda
- 3 grams or $\frac{1}{2}$ tsp. salt
- 5 grams or 1 tblsp. Powdered ginger
- 2 grams or 1 tsp. cinnamon
- Preheat oven to 350. Line 2-3 cookie sheets with parchment.
- Beat together butter and one cup of the sugar.
- Add egg and beat until light and fluffy.
- Then add molasses.

Stir and toss together the flour, baking soda, salt, ginger, and cinnamon in a separate bowl, and add to first mixture, beating until smooth and blended.

Gather 1" balls of dough and roll them between the palms of your hands. then roll each ball in sugar.

Place the dough balls about 2 inches apart on prepared cookie sheets and bake 8-10 minutes until cookies have spread and tops have cracked. (Cooking time will vary a bit depending on how old/accurate your oven is. Start watching at 7 minutes.)

Let cookies sit on cookie sheets for 5 min, then transfer and cool cookies on rack.

By the way, these are highly addictive, so you if you are feeding more than 5 people, double your recipe. You can make them ahead and freeze them.

Another way to serve them is to make them slightly larger and make ice cream sandwiches. While they are still warm but won't break, make ice cream sandwiches



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with slightly softened vanilla ice cream, wrap them in wax paper, and freeze them for later. They would be a great dessert for BBQ weather.

I've also thought about using these as a pie crust for a pie that doesn't get baked.