

Ginger Snap Cookies

SERVES: 5 DOZEN

INGREDIENTS

1 cup sugar
3/4 cup butter
1/4 cup molasses
1 egg
2 1/4 cups all purpose flour
2 tsp baking soda
1 tsp cinnamon
1/2 tsp salt
1/2 tsp fresh ginger or powdered ginger
1 tsp cloves
1/4 tsp nutmeg
1/4 cup sugar - for coating cookies

DIRECTIONS

Heat oven to 350F.
In a large bowl, combine 1 cup sugar, butter, molasses and egg.
Beat until light and fluffy. Add flour, baking soda, cinnamon, salt, ginger, cloves and nutmeg.
Mix well. With a small ice cream scoop, scoop cookies and roll in sugar.
Place 2 inches apart on ungreased cookie sheets.
Bake for 8-12 mins until set.

From the kitchen of Canuck Place Children's Hospice

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