

Spicy Gingersnaps

Ingredients:

- 4 tablespoons unsalted butter, softened
- ¼ cup granulated sugar
- ½ cup light brown sugar
- 1 egg
- 3 tablespoons molasses
- 1 ¼ cups all-purpose flour
- ¾ teaspoon baking soda
- ¼ teaspoon salt
- ¾ teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon cayenne pepper

- ¼ cup granulated sugar

Directions:

1. Preheat oven to 350F. In the bowl of a mixer, blend together the butter and sugars on low speed for about 30 seconds, then on medium until light and fluffy, 2-3 minutes.
2. Add egg and molasses to butter mixture, blend until combined.
3. In a small bowl stir together the flour and next five ingredients. Add the flour mixture to the butter mixture and mix until just combined.
4. Scoop the cookie dough into 1 tablespoon portions and roll in the ¼ cup granulated sugar, then place on a cookie sheet. Repeat with remaining dough. Once the dough is on the cookie sheet, flatten the dough balls slightly with your hand or the bottom of a lightly greased glass that has been dipped in sugar.
5. Bake the cookies for 8-10 minutes or until the edges are golden and the middle is completely set. Cool completely on a wire rack.

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