

Chocolate Gingersnaps (Sugar-Free)



OVEN - 350 degrees F.

**Spray cookies sheets or use
nonstick ones**

**Bake 10 minutes. Remove and cool
on wire rack**

Ingredients

- Sugar
- 1 pkg (sugar-free) devil's food cake mix or a chocolate cake mix without pudding in the mix
- $\frac{1}{3}$ cup oil
- 2 eggs
- 1 tablespoon ground ginger

Preparation

1. Preheat oven to 350 degrees F. Spray cookie sheets with nonstick cooking spray or use nonstick cookie sheets. Place several spoonfuls of sugar in small bowl and set aside.
2. Add cake mix, oil, eggs, and ginger in large mixing bowl and beat until well blended.
3. Using a tablespoon size cookie scoop roll dough in the palm of your hands and then roll in the bowl of sugar to coat. (Add more sugar as you need) Space dough 2 inches apart on cookie sheets.
4. Bake 10 minutes or until cookies are set. Remove to cool on wire racks.