

Gluten-Free Ginger Snaps

Servings: 12 cookies*

*Note: this recipe has been cut in half

Prep Time: 15 minutes Cook Time: 15 minutes

Chilling Time: 30 minutes to 24 hours

Ingredients for the Cookie Dough:

- 1/8 cup + 1/4 cup (85 grams) butter, room temperature
- 1/8 cup + 1/4 cup granulated sugar
- 1/8 cup packed brown sugar
- 2 tablespoons + 2 teaspoons molasses
- 1/2 egg*
- 1/4 teaspoon salt
- 1 teaspoon baking soda
- 1/4 teaspoon + 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon ground cloves
- 1 1/8 cups gluten-free 1:1 baking flour



*To measure half an egg: crack egg in a bowl and whisk. Measure out 1 1/2 tablespoons.

Ingredient for Rolling:

- 1/4 cup granulated sugar

Method:

1. In a large bowl, **add** the butter, granulated sugar and light brown sugar. Using an electric hand mixer, **beat on medium-high speed until light and fluffy, about 2 minutes.**
2. **Add** the molasses and egg and **beat** until **combined.**
3. **Add** in the salt, baking soda, ginger, cinnamon, cloves, and gluten-free flour and **mix on medium-low speed until combined.**
4. **Scrape** down the sides of the bowl with a spatula and **mix** for another **30 seconds** or so.
5. **Cover** the bowl of dough with plastic and **refrigerate** for at least 30 minutes (and up to 3 days).

***Note:** If chilling for longer than a few hours, allow to sit at room temperature for at least 30 minutes before rolling and baking for the right texture.*

6. **Preheat** the oven to **350°F.**
7. **Line** 2 baking sheets with parchment paper.
8. **Place** the 1/4 cup sugar for rolling in a shallow dish.
9. **Scoop** the dough into **1 1/2 tablespoon-sized balls.**
10. **Roll** dough into balls.
11. **Roll** each ball in sugar and **place** them on the baking sheet. *Leave plenty of room for the cookies to spread – bake approximately 6 cookies per standard sized baking sheet.*
12. **For CHEWY COOKIES – bake for 13-15 minutes. For CRISPY COOKIES – bake for 16-18 minutes.**
13. Let **cool** on the baking sheet for **5 minutes.**
14. **Transfer** to a cooling rack to **cool completely.** Enjoy!

Store the cookies in an airtight container at room temperature for up to 5 days.