



The Good Cook's Gingersnaps

New England classic is crispy and full of ginger flavor

- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 2 teaspoons ground ginger
- 1/2 teaspoon ground cloves
- 12 Tablespoons (1-1/2 sticks) unsalted butter
- 1 cup granulated sugar
- 1 large egg
- 1/4 cup molasses
- 1/2 cup granulated sugar (in a shallow bowl for finishing)

Before Starting: Preheat oven to 350 degrees F. Place silicone baking mats of 2 to 3 insulated cookie sheets.

Combine Dry Ingredients: In a medium sized bowl, stir flour, baking soda, salt, and spices to combine. Set aside.

Cream Ingredients: In a mixing bowl, beat butter and sugar on medium speed for about 5 minutes until light, fluffy, and whitened. Add egg; continue beating until smooth.

Form Cookie Dough: Using a lower mixing speed, add half of reserved dry ingredients; mix in molasses. Scrape down bowl and beater. Mix in remaining dry ingredients to form dough. Remove to large bowl; stir to finish mixing the dough.

Shape Cookies: Use a small scoop to reform 1-inch pieces of dough. Roll into small balls; then roll in granulated sugar to generously coat. Place balls of dough on prepared cookie sheets, leave about 3 inches all around each, to allow for spreading.

Bake the Cookies Crispy: Bake cookies for about 10 minutes and golden brown. They will darken in color while cooling. Remove from oven; cool for 10 minutes. Remove to cooling rack to cool completely.

Yield: about 47 cookies

To Store Cooled Cookies: Place cookies between sheets of parchment or wax paper in a tin or plastic container with a tight fitting cover.

Heart Warming Story about the Recipe:

Good Cook's Gingersnaps: In 1998, Nick Malgieri was invited by Pat Adrian, Director of the Good Cook division of the Book of the Month Club to judge their annual office baking contest. There were luscious cakes, pies, and cookies of all types, but these gingersnaps were the hands down winner. Julie Ellis-Clayton, the winner of the contest, shared her recipe with Nick. It was adapted from a recipe in *The New England Cookbook* – Culinary Arts Institute.

Cook's Note: The baking time will vary depending on the type of cookie sheets used. We baked our cookies on insulated cookie sheets. The original recipe called for a baking time of 15 to 20 minutes, but mine were

baked in 9 to 10 minutes and were crispy. Ginger cookies are a simple cookie that have been baked in North America for more than 200 years.

About the Recipe: These cookies are winners! Nick Malgieri said they were crispier and more flavorful than most ginger cookies. It is a classic ginger cookie recipe that is quick to mix up and bake. They are called Snaps because they make a “snap” when you bite them. Check these out and listen for the sound. Yes, they are crispy.