RECIPE

Gingersnaps

A crisp, spicy molasses cookie for the dessert plate, rolled in sugar so the tops crackle as they bake.

MAKES

36 cookies US Metric

TOTAL

50 min

Ingredients

- [ ] ¾ cup unsalted butter, softened
- [ ] ¾ cup + 3 tbsp granulated sugar
- [ ] 1 large egg
- [ ] ⅓ cup molasses
- [ ] 2 ¼ cups + 1 tbsp all-purpose flour
- [ ] 1 ¾ tsp baking soda
- [ ] ½ tsp salt
- [ ] 2 tsp ground ginger
- [ ] 1 tsp ground cinnamon
- [ ] ½ tsp ground cloves
- [ ] ⅓ cup granulated sugar, for rolling

Method

1. Heat the oven to 375 °F with a rack in the middle. Line two baking sheets with parchment.
2. Whisk the flour, baking soda, salt, ginger, cinnamon and cloves in a bowl.
3. In a large bowl, beat the butter and the larger amount of sugar for 2 minutes, until pale and fluffy. Beat in the egg, then the molasses.
4. Stir in the flour mixture until you have a stiff, even dough. If it feels sticky, rest it 10 minutes.
5. Put the rolling sugar in a shallow dish. Roll the dough into 1-inch balls (about 1 tablespoon, 22 g each) and roll each in the sugar.

6. Set the balls 2 inches apart on the sheets. They spread.

7. Bake one sheet at a time, 10 to 12 minutes. They are done when the edges are firm and the tops have cracked. Pull them at 10 minutes for a soft centre, 12 for crisp all the way through.

8. Cool 5 minutes on the sheet, then move to a rack. They crisp as they cool. Keep airtight.