

## Gingersnap Cookies

Posted by Michelle Fizzard

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#### ingredients

2 cups flour  
2 tsp. ground ginger  
1 tsp. baking soda  
1/2 tsp. cinnamon  
1/2 tsp. salt  
1/4 tsp. ground black pepper (optional)  
3/4 cup butter  
1/2 cup plus 2 tbsp. sugar  
1 large egg  
1/2 cup molasses

#### instructions

1. Preheat oven to 350. In a medium bowl combine all dry ingredients except sugar.
2. In a large bowl with mixer at medium speed, beat butter and 1/2 cup of the sugar until light and fluffy. Beat in egg until blended; beat in molasses.
3. Reduce speed to low and beat in flour mixture just until blended.
4. Place remaining 2 tbsp. sugar in a small bowl.
5. Scoop dough by rounded tablespoons and form into balls. Roll the top in the sugar. Place 2 inches apart on ungreased cookie sheet.
6. Bake until set, about 9-11 minutes. Cookies will be very soft. Cool 1 minute on cookie sheets before transferring to wire racks to cool completely.

Makes about 30 small cookies.

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