



**Jack**

## Crispy Ginger Snaps

### INGREDIENTS

1 ½ sticks unsalted butter, at room temperature

1 ¼ cups granulated sugar, divided

¼ cup lightly packed light brown sugar

⅓ cup unsulphured molasses (NOT blackstrap)

1 large egg

½ tsp fine salt

2 tsp baking soda

1 ½ tsp ground ginger

1 tsp ground cinnamon

¼ tsp ground cloves

2 ¼ cups all-purpose flour

## CRISPY GINGER SNAPS

### DIRECTIONS

1. Preheat the oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, use an electric mixer to beat the butter,  $\frac{3}{4}$  cup granulated sugar, and brown sugar until light and fluffy, 2 minutes. Add the molasses and egg and beat until combined. Add in the salt, baking soda, ginger, cinnamon, cloves, and flour and beat until combined.
3. Place the remaining  $\frac{1}{2}$  cup sugar in a shallow dish. Scoop the dough into  $1\frac{1}{2}$  tablespoon balls and roll in the sugar before placing on the baking sheet, leaving plenty of room for spread. Bake for 15 minutes or until the cookies are spread and the surface looks crackled.
4. Remove and place on a cooling rack.
5. Put on holiday music and enjoy with a hot cuppa!