

SNAPPY GINGERSNAP COOKIES

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 24 cookies

7 tablespoons unsalted butter, melted and cooled and no longer warm to the touch
½ cup granulated sugar
¼ cup dark brown sugar
½ teaspoon vanilla extract
2 ¼ teaspoons ground ginger
½ teaspoon ground cinnamon
¼ teaspoon ground cloves
1/8 teaspoon ground cayenne pepper
Pinch ground black pepper
2 tablespoons un sulphured molasses (the label will say un sulphured or un sulfured)
1 large egg yolk
2 tablespoons whole milk
1 2/3 cup all-purpose flour
½ teaspoon baking soda
½ teaspoon salt
Additional granulated sugar for rolling

- Bag 1- Sugar, Brown Sugar, Cinnamon, Ground Cloves, Ginger, Cayenne and Black Pepper
- Bag 2- Flour, Baking Soda, and salt
- Bag 3- Sugar for rolling Cookies in.

Directions:

- Preheat oven to 350 degrees F.
- Line baking sheets with parchment paper and set aside.
- In a large bowl, combine melted butter, sugars, vanilla extract, and spices (ginger, cinnamon, cloves, cayenne pepper, and black pepper) and stir well.
- Add molasses, egg yolk, and milk and stir until completely combined.
- In a separate bowl, whisk together flour, baking soda, and salt.
- Gradually stir dry ingredients into wet until completely combined.
- Scoop cookie dough into 2 teaspoon-sized portions.
- Roll between your palms until smooth and then roll through granulated sugar.
- Transfer to prepared baking sheet, spacing cookies 2 inches apart.
- Transfer to oven and bake for 22 minutes.

- Within a minute or two of cookies coming out of the oven, use the clean, flat bottom of a glass to firmly press down on cookies to flatten them.
- Allow cookies to cool completely on baking sheet before enjoying.
- Once cooled, they should be crisp and snappy.
- Please read recipe before starting.
- Use exact ingredients for best results.