



Gingersnap Cookies

Makes 48 cookies (1 per Child Sized Portion)

Preparation time: 15 minutes

Cooking time: 5 to 8 minutes

Preheat oven to 350°F (180°C)

Common allergens: wheat

Equipment List

- Small saucepan
- Wooden mixing spoon
- Small dish
- Medium bowl
- Sieve/sifter if available

- Small saucepan
 - Rolling pin
 - Cup or cookie cutter with approximately 2-inch (5-cm) diameter
- Measuring cups and spoons
Baking sheets, ungreased

Nutrition Information

Calories	21 calories
Total Fat	1 g
Carbohydrate	5 g
Fibre	Trace
Protein	Trace
Sodium	23 mg

What You Need

INGREDIENTS	AMOUNTS	METRIC
Soft margarine	¼ cup	60 mL
Molasses	½ cup	125 mL
Baking soda	½ tsp.	2 mL
Water, boiling	1 ½ tsp.	7 mL
All-purpose flour	1 ¼ cup	300 mL
Ginger	1 ½ tsp.	7 mL
Cinnamon	½ tsp.	2 mL
Cloves	1/8 tsp.	0.5 mL
Granulated sugar	1 tsp.	5 mL

Instructions

1. In small saucepan melt margarine. Add molasses and bring to boil, stirring constantly. Remove from heat; let cool for 15 minutes.
2. In small dish, combine baking soda and water. Stir into molasses mixture.
3. In mixing bowl, sift 1 cup (250 mL) of the flour, ginger, cinnamon and cloves. Stir in molasses mixture until well combined. Add enough of the remaining flour to make dough that is easy to roll. Chill dough in refrigerator for 20 minutes.
4. On unfloured surface and using unfloured rolling pin, roll dough out to about 1/8 inch (3 mm) thickness. Cut into 2-inch (5-cm) rounds. Sprinkle with sugar. Bake on an ungreased baking sheet in 375°F (190°C) oven for five to eight minutes or until set.

Recipe taken from Bake Better Bites