

GINGERSNAPS



18-20 cookies



1+ hour

INGREDIENTS

- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 3/4 teaspoon salt
- 1/4 teaspoon ground cloves
- 1 1/2 cups granulated sugar
- 1/4 cup dark molasses
- 1 large egg
- 3/4 cup margarine

Dipping:

- 1 large Terry Orange
- Chocolate
- 1 tsp Coconut oil

Tips:

- Exchange margarine for butter for thinner cookies.
- Do not opt out of the 1 hour refrigeration time. The cookies will spread.

DIRECTIONS

- Mix in sugar, molasses, egg, and margarine together until completely combined.
- In a separate bowl; whisk flour, baking soda, cinnamon, ginger, salt, and cloves together in a medium bowl.
- Cover bowl with plastic and refrigerate, about 1 hour
- Pre-heat oven to 375°F, line cookie sheets with parchment paper.
- Place 1/2 cup granulated sugar in a small bowl.
- Scoop dough into balls (ice cream scoop works great), roll balls in granulated sugar and transfer to prepared baking sheets, spacing balls 2 inches apart.
- Bake until tops are just beginning to crack, 8 to 10 minutes.
- Cool cookies on baking sheets for 5 min, then transfer to wire rack to cool completely.
- Add coconut oil into chocolate and melt chocolate in the microwave (30-second intervals). Dip cookies and place dipped cookies in a rack and let chocolate harden.

*The chocolate hardens faster if dipped cookies are transferred to the refrigerator.