

# HEIDI'S GINGERSNAPS

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by Heidi Benjaminsen



## **Ingredients:**

3/4 cup unsalted butter  
1 cup sugar plus extra sugar in a small bowl for rolling  
1 egg  
1/4 cup molasses  
2 cups flour  
1 teaspoon ground ginger  
2 teaspoons baking soda  
1 teaspoon cinnamon  
1/2 teaspoon salt

Preheat oven to 350 degrees. Line a baking sheet with parchment paper.

In the bowl of a standing mixer combine the butter, sugar, egg and molasses.

In a medium bowl, sift together the dry ingredients; add slowly to the wet ingredients and mix until incorporated.

Using slightly less than a tablespoon of dough, roll into a ball, and dip in the extra sugar. Place the dough balls 2 inches apart on a parchment-lined baking sheet.

Bake for approximately 12 minutes. Remove cookies from the oven and transfer them to a cooling rack.

Cookies keep, in an airtight container, for two days (but they won't last that long). Makes 24 cookies.

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**Heidi Benjaminsen** - *Heidi Benjaminsen is a stay at home mom of three. She likes to run, organize, and hang out with her kids.*