

# Ginger Snap Cookies

## Ingredients:

- 2 cups flour minus 2 tbsp
- 2 tbsp cornstarch
- 1 ½ tsp baking soda
- 1 ½ tsp cinnamon
- ½ tsp allspice
- ½ tsp salt
- 1 ½ sticks butter
- 1 cup sugar
- 1 egg
- ¼ cup molasses
- 1 tsp vanilla
- ½ cup crystalized ginger

## For Topping

- ½ cup sugar

## Directions:

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

Finely dice a 4 oz container of Paradise Crystalized Ginger, and set aside.

In a large bowl, sift together: flour, cornstarch, baking soda, cinnamon, allspice, ginger and salt.

In the bowl of a stand mixer, beat butter and sugar until light and fluffy - about 5 minutes.

In a small bowl whisk together vanilla and egg. Add to butter and sugar mixture. Beat for 1 minute.

Spray a ¼ cup measuring cup with non-stick spray. Pour molasses into prepared measuring cup. Add to bowl. Beat for 1 minute.

With mixer on low speed, add crystalized ginger, and beat until just combined.

Add flour mixture in 3 batches, and beat until batter is soft.

In a small bowl, combine ¼ cup sugar, ½ tsp cinnamon and ¼ tsp ginger.

Make 1 tbsp balls, and roll in spiced sugar mixture until completely coated.

Place 2 inches apart on prepared baking sheet.

Bake 10-12 minutes. Let cool 5 minutes on baking sheet. Transfer to wire rack to finish cooling.



A recipe from Lindsay Zagiba of [Mom's Bistro](#).