

OH SNAP! GINGERSNAP COOKIES

BY COOKIE CART

INGREDIENTS

2 ½ cups all-purpose flour
1 ½ tsp baking soda
2 tsp ground ginger
¾ tsp ground cinnamon
½ tsp salt
½ tsp cayenne pepper
½ cup unsalted butter at room temperature, cut into pieces
1 cup packed light brown sugar
½ cup granulated white sugar
⅓ cup molasses
2 large egg whites
Addtl. 4 tbsp granulated white sugar

DIRECTIONS

1. Preheat the oven at home to 350 degrees.
2. Whisk flour, baking soda, ginger, cinnamon, salt and cayenne in a bowl.
3. Beat the butter in a mixing bowl until fluffy, add brown and white sugar until blended. Add molasses and blend. Add egg whites one at a time. Slowly add the flour mixture until all is well blended.
4. Scoop the cookie dough in ¾ inch balls and arrange on a baking sheet lined with parchment paper. Gently press down with two fingers.
5. Bake cookies for 8 to 10 minutes until tops are slightly rounded and cracked.
6. Cool on a wire rack. ENJOY!