

Gingersnaps

Gingery and more gingery.

- Servings - About 4 dozen cookies
- Prep time - 10 minutes
- Cook time - 10 minutes

Ingredients

- 2 cups flour
- 1 1/2 teaspoons baking soda
- 1/4 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 3/4 cup vegetable oil
- 1/2 cup molasses
- 1 cup packed brown sugar
- 1 egg

Protocol

1. Preheat oven to 350°F.
2. Mix together flour, baking soda, salt, cinnamon, ground ginger, and cloves. Set aside.
3. In a large bowl, combine the oil, molasses, brown sugar, and egg. Tip: measure the oil in a measuring cup and then use the same cup to measure the molasses, and the molasses will pour right out. **Mix until well combined.**
4. Slowly add the dry ingredients and stir until incorporated.
5. Spoon out tablespoons of dough and place on a greased baking sheet (or one lined with parchment paper), spacing them around 2 inches apart.
6. Bake one sheet at a time for 10-12 minutes.
7. Let cool and enjoy!