



Ginger Snap Cookies

Equipment list

Measuring cups and spoons
Metal spatula or dough scraper
Rubber spatula
Wooden spoon
Small bowl
Medium and large bowl
Flipper

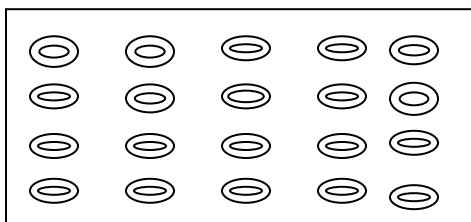
500 ml flour
5 ml baking soda
1 ml salt
5 ml cinnamon
5 ml ginger

125 ml melted butter
250 ml white sugar
1 egg
50 ml molasses

Topping

25 ml sugar

1. **Preheat** oven to 400°F. **CON BAKE 4/0/0 START**. Prepare cookie sheets with silicone paper.
2. In **medium bowl** combine the flour, baking soda and salt and spices. Stir with wooden spoon to mix the ingredients together.
3. Measure topping into a small bowl.
4. Place butter into a liquid measuring cup. Microwave butter for 30 seconds to melt.
5. Break egg into a custard cup and beat with a fork.
6. To **large bowl** add sugar, melted butter, molasses and egg. **Stir** with wooden spoon.
7. Add dry ingredients a little at a time to butter/sugar mixture. **Stir** with wooden spoon. Work the dough with hands if necessary.
8. Roll the dough between your hands into 1" (2 cm) balls.
9. Roll the balls into the white sugar topping to cover completely and set apart on prepared cookie sheet. Flatten cookie with a custard cup or flat bottom glass.



Makes 20 to 24 cookies.

10. Place the pan into the oven. Bake for 6 minutes- **TIMER 6 START** or until golden brown. Take pan out of oven and place on stovetop. Cool cookies on pan for 2-3 minutes to allow them to set. Remove the cookies one at a time with a flipper onto a cooling rack. Do not stack cookies until cooled.

