



Ginger Snaps

10'

Hands on

1 hour'

Hands off

35'

Cook Time

Family

Portion(s)

1

Difficulty



Method

- Heat a pan over high heat until it gets very hot. Add the butter and wait for it to melt. Lower heat and wait for it to brown. This may take from 2-3 minutes.
- When ready, remove from heat and transfer to a bowl.
- Measure your dry spices in a small bowl. Mix and add them to the bowl with the butter and stir to combine.
- Add the brown sugar and honey. Use a hand whisk to combine. Add the freshly grated ginger, egg and egg yolk and whisk together to get a smooth mixture.
- In a separate bowl, combine the flour, baking soda and salt.
- Add the butter mixture to the flour mixture and mix with a spoon. Do not mix too long or else the batter will stiffen.
- Refrigerate for 1 hour.
- Preheat oven to 150* C (300* F) Fan.
- Line 2 baking sheets with parchment paper.
- Pour some granulated sugar onto a plate.
- Use a teaspoon to pick up a small quantity of dough and shape into small balls and drop into plate with sugar.
- When you have 5 or 10 balls in the plate, roll to coat in sugar.
- Place them on baking sheet leaving enough space between them. Do not place more than 20 balls onto each baking sheet.
- Bake for 30 minutes. Halfway into baking time, rotate baking sheets so the cookies can bake evenly.
- Remove from oven and cool on a wire rack.

Tip

Can be store in an air tight container for over a week.

Ingredients

- 350 g all-purpose flour
- 2 teaspoons baking soda
- pinch of salt
- 170 g butter
- 1 teaspoon ginger powder
- 1 teaspoon ground cinnamon
- large pinch of ground cloves
- large pinch of pepper
- small pinch of cayenne pepper (if you like spice)
- 250 brown sugar
- 80 g honey
- 2 tablespoons freshly grated ginger
- 1 egg and 1 egg yolk
- 100 g granulated sugar

Διατροφικός πίνακας

Nutrition information per portion

107 Calories (kcal)	3.9 Total Fat (g)	2.4 Saturated Fat (g)	16.6 Total Carbs (g)
5%	6%	12%	6%
10.1 Sugars (g)	1.2 Protein (g)	0.4 Fibre (g)	0.2 Sodium (g)
11%	2%	2%	3%