

Whole Foods Market Recipe: Gingersnap Cookies

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An excellent gift from the kitchen, this recipe makes a spicy, snappy mix for deliciously simple homemade cookies, courtesy of Whole Foods Market! Package this cookie mix for gift giving with Whole Foods Market's downloadable gift tag.



Gingersnap Cookies

Makes 48 cookies

Ingredients

- 1 1/4 cups packed dark brown sugar
- 2 1/4 cups all-purpose flour
- 3/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon sea salt
- 1 3/4 teaspoons ground ginger
- 1 1/4 teaspoons ground cinnamon
- 1/4 teaspoon ground cloves
- 3/4 cup (1 1/2 sticks) unsalted butter, melted
- 1 egg

Method

Spoon brown sugar into a 1-quart jar and press down until you have an even layer. Whisk together flour, baking powder, baking soda and salt in a bowl; spoon into jar over brown sugar. Sprinkle ginger, cinnamon and cloves over the top. Seal jar until ready to use.

To make the cookies, preheat oven to 350°F. Pour cookie mix into a large bowl and stir in butter and egg. Roll dough into balls the size of large marbles and place an inch apart on ungreased baking sheets. Bake in the middle of the oven until firm and lightly browned on edges, about 14 minutes. Transfer cookies to racks to cool.

Nutrition

Per serving (1 cookie): 70 calories (25 from fat), 3g total fat, 2g saturated fat, 10mg cholesterol, 30mg sodium, 10g total carbohydrate (0g dietary fiber, 6g sugar), 1g protein

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