

# SNAPPY GINGERSNAP COOKIES

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 24 cookies

7 tablespoons unsalted butter, melted and cooled and no longer warm to the touch  
½ cup granulated sugar  
¼ cup dark brown sugar  
½ teaspoon vanilla extract  
2 ¼ teaspoons ground ginger  
½ teaspoon ground cinnamon  
¼ teaspoon ground cloves  
1/8 teaspoon ground cayenne pepper  
Pinch ground black pepper  
2 tablespoons molasses  
1 large egg yolk  
2 tablespoons whole milk  
1 2/3 cup all-purpose flour  
½ teaspoon baking soda  
½ teaspoon salt  
Additional granulated sugar for rolling

## Directions:

- Preheat oven to 315 degrees F
- Line baking sheets with parchment paper and set aside
- In a large bowl, combine melted butter, sugars, vanilla extract, and spices (ginger, cinnamon, cloves, cayenne pepper, and black pepper) and stir well
- Add molasses, egg yolk, and milk and stir until completely combined
- In a separate bowl, whisk together flour, baking soda, and salt
- Gradually stir dry ingredients into wet until completely combined
- Scoop cookie dough into 2 teaspoon-sized portions
- Roll between your palms until smooth and then roll through granulated sugar
- Transfer to prepared baking sheet, spacing cookies 2 inches apart
- Transfer to oven and bake for 22 minutes
- Within a minute or two of cookies coming out of the oven, use the clean, flat bottom of a glass to firmly press down on cookies to flatten then
- Allow cookies to cool completely on baking sheet before enjoying
- Once cooled, they should be crisp and snappy
- Please read recipe before starting
- Use exact ingredients for best results

- Bag 1- Sugar, Brown Sugar, Cinnamon, Ground Cloves, Ginger, Cayenne and Black Pepper
- Bag 2- Flour, Baking Soda, and salt
- Bag 3- Sugar for rolling Cookies in.