THE J.M. SMUCKER Co

Ginger Sugar Snap Cookies

Prep Time	Cook Time	Serves	Difficulty
N/A	10 mins	12	N/A

Ingredients

- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1 3/4 tbsp ground ginger
- 2 tsp (10 mL) baking soda
- 1 tsp (5 mL) ground cinnamon
- 1/2 tsp (2.5 mL) salt
- 3/4 cup (175 mL) shortening
- 1 cup (250 mL) white sugar
- 1 egg
- 1/4 cup (50 mL) dark molasses
- 1/3 cup (75 mL) Sugar in the Raw

Directions

Step 1:

Preheat your oven to 350ºF.

Step 2:

Stir the mixture to evenly blend and sift for a second time into another bowl.

Step 3:

In a separate bowl beat the shortening until creamy, gradually beating in the white sugar.

Step 4:

Beat in the egg and dark molasses. Sift 1/3 of the flour mix into the shortening mix and stir thoroughly to blend.

Step 5:

Roll each ball in Sugar in the Raw and place 2 inches apart on an ungreased baking sheet.

Step 6:

Bake until the tops are slightly cracked and rounded, which should take about 10 minutes. Cool before enjoying!

Images


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