THE J.M. SMUCKER Co

Ginger Snowflake Sparkler Cookies

Prep Time	Cook Time	Serves	Difficulty
10 mins	10 mins	40	N/A

Ingredients

- 1 cup (250 mL) brown sugar
- 3/4 cup (175 mL) butter, softened
- 1/4 cup (50 mL) molasses
- 1 egg
- 2 1/2 cups (625 mL) **Robin Hood®** Original All Purpose Flour

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- 2 tsp (10 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 tbsp (15 mL) ginger
- 1 tsp (5 mL) cinnamon
- 1/2 tsp (2 mL) clove
- 1/3 cup (75 mL) finely chopped crystallized ginger
- extra flour, for rolling
- coarse sugar, for decorating

Directions

Step 1:

Cream brown sugar, butter, molasses, and egg thoroughly on high speed of electric mixer. Add remaining ingredients, mixing until combined. Divide dough into two, wrap in plastic wrap and refrigerate at least 2 hours or overnight.

Step 2:

Preheat oven to 375ºF (190ºC). Line two baking sheets with parchment paper.

Let your little ones help you shape and decorate these sparkly treats.

Step 3:

Roll dough on very well floured surface to 1/4” (0.5 cm) thick. Cut with well floured 2” (5 cm) cookie cutters. Place on prepared baking sheet and sprinkle with white coarse sugar, if using.

Let your little helpers pick out their favourite cookie cutter shape. And they can make sure the cookies are well-cut by giving them an extra press down.

Step 4:

Bake in preheated oven for 8 to 10 minutes, until lightly browned around edges. Let cool on pans, 5 minutes, then remove to cooling rack.

Images

