

Homemade Gingersnaps

- 2 cups and 2 tablespoons all-purpose flour
- 1 tablespoon cornstarch
- 2 teaspoons baking soda
- 2 teaspoons cinnamon, divided
- 1/2 teaspoon salt
- 1 teaspoon ginger
- 1/4 teaspoon cloves
- 1/8 teaspoon nutmeg
- 3/4 cup (1.5 sticks) butter, softened
- 3/4 cup brown sugar
- 1/2 cup sugar, divided
- 1/4 cup molasses
- 1 large egg
- 2 teaspoons vanilla extract



Directions:

1. Preheat oven to 350°F and line cookie sheets with a silicone mat or parchment paper.
2. In a medium-sized bowl, whisk together flour, cornstarch, baking soda, one teaspoon cinnamon, salt, ginger, cloves, and nutmeg.
3. In a small flat bowl, combine 1/4 cup granulated sugar and remaining one teaspoon cinnamon.
4. In a stand mixer, cream together butter, brown sugar, and remaining 1/4 cup granulated sugar until light and fluffy. Add molasses, egg and vanilla extract, mixing until well combined. Slowly add dry ingredients to wet ingredients, and mix until fully combined.
5. Scoop dough and roll into ball then roll into sugar mixture and place on cookie sheet.
6. Bake for 10 minutes, until edges are just set. While warm and just out of the oven, sprinkle tops of cookies with any remaining cinnamon sugar mixture.

Store in airtight container for freeze for later.