

Spicy English Gingersnaps

Holiday Cookies | December 2005/January 2006



Keep a bag of preshaped dough balls in the freezer to thaw and bake on the spur of the moment. Freeze balls on a baking sheet until firm, transfer to a freezer bag, and freeze.

- 2 CUPS UNBLEACHED ALL-PURPOSE FLOUR
- 2 TSP. BAKING SODA
- 2 TSP. GROUND GINGER
- 1/2 TSP. SALT
- 1/2 TSP. GROUND CINNAMON
- 1/8 TSP. FRESHLY GROUND BLACK PEPPER
- PINCH GROUND ALLSPICE (OPTIONAL)
- 3/4 CUP UNSALTED BUTTER, SOFTENED
- 1/2 CUP GRANULATED SUGAR
- 1/2 CUP PACKED BROWN SUGAR
- 1 EGG
- 1/4 CUP FULL-FLAVORED MOLASSES
- 1/2 CUP GRANULATED SUGAR

In a medium mixing bowl combine flour, baking soda, ginger, salt, cinnamon, pepper, and allspice, if using. In a large bowl beat butter, 1/2 cup granulated sugar, and brown sugar with an electric mixer on medium speed until light and fluffy, about 2 to 3 minutes. Beat in egg until well blended. Beat in molasses. On low speed, beat in flour mixture. Cover and chill 2 hours or until easy to shape.

Arrange oven racks in upper and lower thirds of oven. Grease 2 cookie sheets.

Place remaining 1/2 cup sugar in a shallow dish. Using 1 level tablespoon, shape dough into balls. Roll in sugar, coating well; arrange 2 inches apart on prepared cookie sheets. Bake in a 350° oven 9 to 11 minutes, rearranging cookie sheets after 5 minutes, until cookies are flat, crinkled, and edges are slightly browned. Let cool on baking sheets 2 minutes; remove to wire racks. Cool completely.

Store cookies in an airtight container for 5 days at room temperature or up to 3 months in the freezer. Makes 4 dozen.

Recipe reprinted from *Sweet Gratitude: Delicious Ways to Bake a Thank-You for the Really Important People in Your Life* by Judith Sutton, published by Artisan.