

Gingersnaps

Ingredients

1 cup packed brown sugar
¾ cup shortening
¼ cup molasses
1 large egg
2 ¼ cups all-purpose flour
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground ginger
½ teaspoon ground cloves
½ teaspoon ground star anise
¼ teaspoon salt
¼ teaspoon ground black pepper
Granulated sugar

Preparation

1. In a large bowl, cream brown sugar, shortening and molasses. Add egg. In a medium bowl, sift together or whisk flour, baking soda, cinnamon, ginger, cloves, star anise, salt and black pepper. Gradually fold dry ingredients (about ½ cup at a time) into wet mixture until just combined. Cover and refrigerate at least one hour.
2. Heat oven to 350 degrees. Line cookie sheet with parchment paper or nonstick baking mat.
3. Using small cookie scoop (2 teaspoons), scoop out dough. Dip dough, mound side up, into granulated sugar. Place dough sugared side up about 2 inches apart on lined cookie sheet.
4. Bake 11–13 minutes or until set, before bottoms darken. Remove immediately from cookie sheet and cool on wire rack.

Yields about 4 dozen cookies