

## **Gingersnaps**

From The New Basics Cookbook by Rosso & Lukins

### **Ingredients**

2 cups (4 sticks) unsalted butter at room temperature  
2 ½ cups dark brown sugar  
3 eggs  
¾ cups molasses  
4 ½ cups unbleached all-purpose flour  
¼ cup ground ginger  
1 ½ teaspoons ground cinnamon  
1 ½ teaspoons baking soda  
½ teaspoon salt

### **Instructions**

1. Cream the butter and brown sugar together in a large mixing bowl until light. Beat in the eggs and then the molasses.
2. Sift the flour, ginger, cinnamon, baking soda, and salt together in another bowl. Using a wooden spoon, stir into the butter-sugar mixture until completely incorporated.
3. Cover the bowl with plastic wrap and set it aside for 30 minutes. (The batter may be made ahead at this point and frozen for later use.)
4. Preheat oven to 325 F. Line baking sheets with parchment paper.
5. Place 3-4 large spoonfuls of batter into a pastry bag fitted with a plain large round tip, and pipe 1" drops, 2 inches apart, onto the prepared baking sheets. If you don't have a pastry bag, drop the batter onto the sheets with a teaspoon or scoop.
6. Dip your fingers in warm water, and press the cookie down flat. Bake until browned, 10-13 minutes.
7. Carefully lift the parchment off the hot baking sheets and transfer to a cool surface. When the cookies are firm, remove them from the parchment.

Makes about 6 dozen cookies.