

## GF Gingersnap Cookie Recipe

Prep Time: 20 mins   Cook Time: 15 mins   Total Time: 35 mins   Yield: 36cookies

### Ingredients

- 3/4 cup butter softened (but not melted)
- 1 cup granulated sugar divided
- 1/2 cup brown sugar
- 1/3 cup molasses
- 2 eggs
- 2 teaspoons ground ginger
- 2 teaspoons cinnamon powder
- 1/4 teaspoon ground cloves
- 1/2 teaspoon sea salt
- 1 1/2 teaspoons baking soda
- 2 1/4 cups gluten free all-purpose flour



### Instructions

1. Preheat your oven to 350° F.
2. In a large mixing bowl using a hand mixer, cream the butter, 1/2 cup of the cane sugar and the brown sugar.
3. Add the molasses and eggs and continue mixing until it's well combined. Then add the ginger, cinnamon, cloves, sea salt and baking soda and mix well.
4. Last, add the Bob's Red Mill gluten free flour and mix until well combined. The mixture will be slightly wet.
5. Roll the gingersnap cookie dough into 1-inch balls, then roll each ball in the remaining 1/2 cup of cane sugar. Lay the ball on a parchment paper lined baking sheet. Repeat until you've used all the dough.
6. Bake for 15 minutes or until the cookies are crackled and set. Allow the cookies to cool on the baking sheet, then transfer to a wire rack to cool completely.
7. Eat fresh or store in an airtight container.

Recipe from: [happy-mothering.com](http://happy-mothering.com)