



## Ginger Snap Cookies With Ginger Cream Filling

Yield: about 2 dozen cookies  
375°F  
2 cookie sheets

This is the best ginger snap cookie recipe invented, because of the four different spices working in unison to create the crunchiest, snappiest, most flavorful ginger cookie ever!

2-1/4 cups	all-purpose flour
2 tsp	baking soda
1/2 tsp	sea salt
1 tsp	ground cinnamon
1 tsp	ground ginger
1/2 tsp	ground cloves
1/4 tsp	allspice
1/4 cup	unsalted butter, softened
1 cup	light brown sugar (packed)
1 large	egg
1/4 cup	unsulphured molasses
1/4 cup	granulated sugar

1. In a large bowl, whisk flour, soda, salt and all of the spices. Set aside.
2. In mixer bowl fitted with paddle attachment, cream butter until soft; add brown sugar, egg and molasses, beat until well mixed.
3. On low speed, add flour mixture and mix until incorporated. Refrigerate dough to firm.
4. Scoop dough into 24 round balls, roll in the last sugar to coat. Place the balls onto an ungreased cookie sheet, three cookies by four cookies, spacing them evenly. Press the balls down with the palm of your hand so that they are about 1/4 of an inch thick.
6. Bake until firm, about 9-13 minutes. Meanwhile make the filling.

### Gingersnap Filling (optional)

3 tbsp	unsalted butter, softened
1-1/2 cups	powdered sugar
3 tsp	heavy cream
1/2 tsp	pure vanilla extract
1/4 tsp	ground ginger

1. In a medium bowl, blend all of the ingredients until smooth. Sandwich cookies.