

Recipe

# DECORATED GINGER MOLASSES SNAP COOKIES

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Recipe: **NADINE PAGE**

## Ingredients

- 145 g unsalted butter, softened
- 150 g white sugar
- 1 packet vanilla sugar
- 210g unsulphured molasses
- 1 large egg at room temperature
- 450 g all-purpose flour
- 1 tsp baking soda
- ½ tsp salt
- 1 tbsp ground ginger
- ½ tsp cardamom
- ½ tsp cinnamon
- ¼ tsp ground clove
  
- 2 cups royal icing or decorating icing of your choice



### SERVING

Makes 24 10 cm cookies, or TONS of mini cookies like ours.



### CATEGORY

Dessert



### ISSUE

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- STEP 1** Cream together the butter, sugars and molasses with a hand mixer until lightened and well combined. Beat in the egg.
- STEP 2** Whisk the dry ingredients together and fold them into the wet ingredients. Chill for 20 minutes before rolling out.
- STEP 3** Roll to about 6 mm thick and cut into pretty fall shapes.
- STEP 4** Decorate with royal icing as desired.