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Swedish Traditional Gingersnaps

Forked from [Swedish Traditional Gingersnaps](#)[Angelina Spotts](#)¹¹Carnegie Mellon University

1

Works for me[dx.doi.org/10.17504/protocols.io.bcb8isrw](https://doi.org/10.17504/protocols.io.bcb8isrw)**Hannah Gunderman**
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ABSTRACT

Ingredients

- 3/4 cup butter, softened
- 1 cup sugar
- 1 large egg, room temperature
- 1/4 cup molasses
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground ginger
- 1/4 teaspoon salt
- Additional sugar

Directions

- In a bowl, cream butter and sugar. Beat in egg and molasses. Combine the flour, baking soda, cinnamon, cloves, ginger and salt; gradually add to creamed mixture. Chill.

Roll into 1-1/4-in. balls and dip into sugar. Place 2 in. apart on ungreased baking sheets. Bake at 375° for about 10 minutes or until set and surface cracks. Cool on wire racks.



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