

Gingersnaps

2	cups flour	2	teaspoons ground ginger
1	teaspoon baking soda	1/2	teaspoon ground cinnamon
1/2	teaspoon salt	3/4	cup vegetable shortening (225g)
1/2	cup plus 2 tablespoons	1	large egg
1/2	cup Sugar	1/2	cup dark molasses (다밀)

Preheat oven to 350. In medium bowl, combine flour, ginger, baking soda, cinnamon, and salt.

In large bowl, with mixer at medium speed, beat shortening and 1/2 cup sugar until light and fluffy. Beat in egg until blended; beat in molasses. Reduce speed to low; beat in flour mixture just until blended.

Place remaining 2 tablespoons sugar on waxed paper. Roll 1/4 cup dough into ball; roll in sugar to coat evenly. Repeat with remaining dough to make 10 balls in all. Place balls 3 inches apart, on ungreased large cookie sheet. Or, for small cookies, roll slightly rounded tablespoons dough into balls and place 2 inches apart on two ungreased cookie sheets.

Bake until set, about 15 minutes for large cookies, or 9 to 11 minutes for small cookies, rotating cookie sheets between upper and lower oven racks halfway through baking. Cookies will be very soft and may appear moist in cracks. Cool cookies 1 minute on cookie sheets on wire racks. With wide spatula, transfer cookies to wire racks to cool completely.

* 꿀에 슈트링 (225g) + 설탕 1/2 cup + molasses 넣어 믹서로 섞어준다.
 → 밀가루 넣어 믹서로 섞는다.
 베이킹 소다
 소금. 진저. 시나몬

→ 동그랗게 만들어 설탕 묻혀 구워낸다.

