



## God's Special Time

# Ginger Snap Cookies

40 cookies per batch

Suggest making no more than two batches at a time to avoid errors on a large scale.

Ingredient	Metric (per batch)
Plain flour	400g
Bicarbonate of soda	2 teaspoons
Ground cloves	1 teaspoon
Granulated sugar	60g
Black treacle	85g
Butter	330g
Salt	½ teaspoon
Soft light brown sugar	230g
Ground cinnamon	1 teaspoon
Egg	1 medium egg
Ground ginger	1 teaspoon

**Preheat** oven to **375/190c** degrees. Gas 5.

Oil baking sheets, or line with non-stick baking paper.

Pray as you weigh out all ingredients.

Combine sifted flour, bicarbonate of soda, salt, ground ginger, ground cloves and cinnamon in a separate bowl.

Beat butter and light brown sugar. Warm the treacle in a microwave for 30 seconds add to butter with the eggs. Beat until well blended.

Stir in flour/spice into the mixture until it forms a soft dough.

Pray as you shape the dough into small balls (walnut sized) and roll in the granulated sugar and place onto baking sheets (flatten slightly). Either 10 or 12 onto a sheet spaced out so not to touch each other and sprinkle with water. Cookies should be 3" across and about ½" thick.

Place in oven and **bake for 12 minutes or until golden and crisp.**

**Stand for 2 minutes** after removing from oven.


Then pray as you **remove cookies to cooling racks**, where they should remain until completely cooled.

### Handling / packaging instructions

Be sure you bake cookies long enough so that they are firm and not soft. Soft cookies do not hold up well (cookies will become firm and crispier on cooling).

Be sure the cookies are **completely cooled on racks** before packing or they will stick together.

Pray as you package the cookies in stacks of up to 10 cookies in airtight trays / boxes.



Size template: Cookies should fully cover this white inner circle; almost all of the shaded outer ring should be visible