



Yield: 50-60 2-inch cookies

2 ¼ cups unbleached all-purpose flour

2 teaspoons ground ginger

1 ½ teaspoons ground cinnamon

1 teaspoon ground cloves

1 ½ teaspoons baking powder

¼ teaspoon kosher salt

½ cup unsalted butter, at room temperature

1 cup granulated cane sugar

1 extra-large egg

⅓ cup dark molasses

1 ½ teaspoon pure vanilla extract, preferably Madagascar Bourbon

GINGER SNAPS

Like the recipe suggests, this recipe is a snap. It's really straightforward and simple, but these spicy little cookies lend themselves to all sorts of accompaniments. My favorites are vanilla bean ice cream and a drizzle of Burnt Caramel Sauce.

MAKE THE DOUGH

- Sift the flour, ginger, cinnamon, cloves, baking powder and salt together in a medium bowl. Set aside.
- Put the butter and sugar in the bowl of a stand mixer fitted with the paddle attachment. Beat on medium speed until the mixture is light and fluffy.
- Switch the mixer to low speed and gradually add the egg, molasses and vanilla extract. Increase the speed to medium and beat until smooth.
- Switch the mixer to low speed and add the dry ingredients in 3 additions, pulsing the mixer to incorporate each addition before adding the next one.
- Turn the dough out onto a lightly floured work surface. Knead a few times to incorporate any crumbs.
- Divide the dough in half. Roll each half into a log about 1 ½ inches in diameter and 12 inches long. As you roll, gently push the ends toward the center to prevent air pockets and to keep the logs at an even thickness.
- Wrap the logs in plastic wrap and refrigerate until firm, at least 3 hours or up to 3 days.

BAKE THE COOKIES

- Preheat the oven to 400°F. Line the bottoms of two 12-by18 inch sheet pans with parchment paper.
- Remove the logs from the refrigerator and unwrap them. Using a ruler to guide you and a sharp knife, cut each log into rounds ¼ inch thick. If the dough crumbles as you cut it, reshape each slice. Place the rounds on the prepared pans, spacing them 2 inches apart.
- Bake on the middle shelves of the oven, rotating the pans 180 degrees halfway through the baking time, until set but soft enough to hold a slight indentation when pressed with a fingertip, about 7-10 minutes. Let cool completely on the pans on wire racks.
- Store in an airtight container at room temperature for up to 1 week.