

3-4 dozen

70 minutes

# Gotta Hav'em Ginger Snaps Recipe



## Ingredients

1 Tbsp flax meal  
+ 3 Tbsps water  
1 3/4 C All Purpose Flour  
2 inches grated fresh ginger  
3/4 tsp baking powder  
1/4 tsp baking soda  
1/8 tsp salt  
3/4 C sugar  
6 Tbsps margarine  
1/4 C molasses  
2 tps ground ginger  
1 tsp orange zest  
1/8 tsp ground cloves  
1 Tbsp orange Juice  
1 tsp ground cinnamon  
1/4 C organic sugar [optional]

*Don't let the number of ingredients deter you.*

*These are my FAV cookies. If you don't have a mixer, well, Darling, I didn't have one for years. Let the margarine warm to room temperature and use a good wooden spoon to beat*

*These do contain added fats, but a couple as an afternoon snack won't put you on the treadmill all night.*

Abbreviations: C = cup; oz = ounce; Tbsp = tablespoon; tsp = teaspoon

## Method

1. Mix the flax meal and water together. Let sit for 10 minutes while gathering other ingredients.
2. Preheat oven 350 degrees F. Line cookie sheets with silicone sheets or lightly grease pans.
3. In a medium bowl, whisk the flour, baking powder, baking soda, salt and ground spices.
4. In a mixer, beat the margarine into the sugar. Add ginger, flax, water, molasses, zest and juice. Beat until mixed. Stir in dry ingredients in 2 separate batches until mixed.
5. If desired, mix the 1/4 cup sugar and 1/2 teaspoon cinnamon in a small bowl.
6. Scoop 1 teaspoon of dough and roll into a ball. Place on cookie sheet, or roll in the cinnamon sugar mixture, then place on cookie sheet. Repeat filling the sheet.
7. Flatten with the bottom of a glass or other object.
8. Bake for 10 minutes. Bottoms should be slightly browned. For crisper cookies, leave on cookie sheet 2-3 minutes and place on cooling racks. For chewier cookies, remove from cookie sheet immediately and place on cooling racks.