



Chewy Gingersnap Cookies with Candied Ginger & White Chocolate



3h



2 Servings

If you want to have the best holiday cookies this year (not that it's a competition but...maybe it is), chewy gingersnaps are the way to go. To make them super duper special, we dunk them in creamy white chocolate and sprinkle them with candied ginger for that extra zesty flavor. A bite of these cookies will already make you feel like a winner. We've got you covered! (2p-plan makes 16 cookies; 4p-plan makes 32)

WHAT WE SEND

- ¼ oz pie spice blend
- 1 oz crystallized ginger
- 3 (2½ oz) confectioners' sugar
- 2 oz molasses powder
- 5 oz self-rising flour¹
- 2 oz white chocolate chips^{6,7}
- 2 pkts raw sugar

WHAT YOU NEED

- 8 Tbsp butter⁷
- vanilla extract
- 1 large egg white³
- granulated sugar

TOOLS

- small saucepan
- handheld electric mixer
- parchment paper
- rimmed baking sheet
- microwave

COOKING TIP

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ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 180kcal, Fat 6g, Carbs 30g, Protein 1g



1. Brown butter

In a small saucepan, melt **7 tablespoons butter** over medium heat. Cook, swirling saucepan and stirring constantly with spatula, until butter is dark golden brown and has nutty aroma, 2–5 minutes. Transfer to a medium bowl and stir in **2 teaspoons pie spice**. Chill in fridge until solid but still soft, about 20 minutes.

Finely chop **crystallized ginger**.



4. Bake cookies

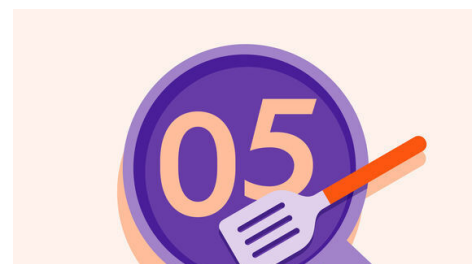
On a plate, combine **2 tablespoons granulated sugar**, remaining molasses powder, and **1 teaspoon pie spice**.

Scoop **dough** and roll into 1 tablespoon-sized balls. Roll in sugar mixture and place at least 1 inch apart on prepared baking sheets. Bake on upper and lower oven racks until set and lightly browned around edges, 10–12 minutes. Cool on wire racks.



2. Make dough

To bowl with **brown butter**, add **1 cup confectioners' sugar**, **1½ tablespoons molasses powder**, and **2 teaspoons vanilla**. Beat with an electric mixer until smooth and creamy, scraping down sides of bowl as needed, about 2 minutes. Add **1 large egg white**; beat on high speed until pale and fluffy, about 2 minutes. Add **¾ cup + 1 tablespoon flour**; beat until just mixed, about 30 seconds.



5. Make chocolate glaze

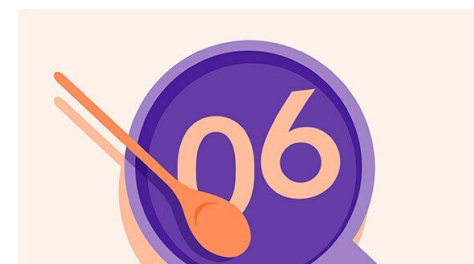
In a medium bowl, microwave **white chocolate** and **1 tablespoon each of water and butter** 15 seconds at a time, stirring in between, until melted. Stir in **remaining confectioners' sugar**. Thin with **1 teaspoon water** at a time until **glaze** drops from whisk in thick ribbons.



3. Chill dough

Stir **half of the ginger** into **dough**. Cover and chill in fridge for 2 hours (or overnight).

Preheat oven to 375°F with racks in the upper and lower thirds. Line 2 rimmed baking sheets with parchment paper.



6. Decorate & serve

Dip **cookies** halfway into **glaze**; return to wire rack. Sprinkle with **raw sugar** and **remaining ginger**.

Let **glaze** set before serving **gingersnap cookies**. Enjoy!