

Big Green Egg Gingersnaps

Gingersnaps on the Big Green Egg, they don't get any better than this. That deep molasses flavor picks up a nice smoke essence and the ginger keeps it snappy. Better double this recipe, just in case. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 18 Large Cookies, 36 small cookies

Prep time: 15 minutes

Cook time: 10-13 minutes, depending on desired doneness

Ingredients:

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
¾ Cup	Butter, Salted	softened to room temp
1 Cup	Sugar, Granulated, Cane	
1 Ea	Egg, XL	Fresh
¼ Cup	Molasses	
1 tbsp	Vanilla Extract (or paste)	
2 Cup	Flour, All Purpose	
2 tsp	Baking Powder	
¼ tsp	Salt, Kosher	
1 ½ tsp	Cinnamon, Ground	
1 tsp	Cloves, Ground	
1 ½ tsp	Ginger, Ground	
½ Cup	Sugar, Granulated	

Prep Directions:

In a large bowl or in a mixer with paddle, cream together the butter and sugar until combined

Add the eggs, molasses and vanilla and mix lightly to combine

In a separate bowl combine the flour, salt, baking soda, cloves, cinnamon and ginger. Mix well

Slowly add the dry ingredients into the bowl of wet ingredients, mix until a dough forms

Scoop the cookie dough out using either a #24 scoop or about 2 rounded tbsp, roll into a ball

Roll the dough ball in the sugar and coat well

Place onto a cookie sheet and slightly flatten the cookie

Start Big Green Egg, Setup for Indirect Cooking, add a pizza stone (if you have one) and adjust temperature to 350°

Place into the Egg and bake at 350° for 10-13 minutes or until desired doneness (less time for more chewy, more time for crunchy)

Using oven mitts or heat gloves, remove from the BGE and allow to cool, remove from the cookie sheet and store tightly covered

Be sure cookies are fully cooled before covering

Enjoy, ☺

Grills / Grill Gear Used:

Big Green Egg, Large

Available at your local Ace Hardware

Charcoal, Lump, Big Green Egg

Available at your local Ace Hardware