Gingerdoodle Cookies

Submitted By: Janell Halverson / People Experience Specialist

Ingredients:

For the ginger cookie dough:

- 1/2 cup butter (1 stick), softened
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1/4 cup molasses
- 1/2 teaspoon cinnamon
- 1/8 teaspoon ground cloves
- 1/8 teaspoon ground nutmeg
- 1/2 teaspoon ground ginger
- 1/2 teaspoon salt
- 2 cups flour
- 1 teaspoon baking soda

For the snickerdoodle cookie dough:

- 1/2 cup butter (1 stick), softened
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 1/4 cups of flour
- 1 teaspoon cream of tartar
- 1 teaspoon baking soda
- 1/2 teaspoon salt

Instructions

Prep:

Preheat oven to 350 degrees Fahrenheit

Prepare your ginger cookie dough:

Step 1: Cream together butter and sugar until light and fluffy.
Step 2: Stir in egg, vanilla, and molasses. Stir together for about two minutes until it turns a light brown color.
Step 3: Dump in remaining ingredients and mix together until just combined. Set aside.

Prepare your snickerdoodle cookie dough:

Step 1: Cream together butter and sugar until light and fluffy.
Step 2: Add in your eggs and vanilla then mix.
Step 3: Dump in your remaining ingredients and stir everything together until just combined.

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For the gingerdoodle cookies:

Step 1: Combine your cinnamon and sugar for your coating.**Step 2:** Stir in egg, vanilla, and molasses. Stir together for about two minutes until it turns a light brown color.

Step 2: Take one tablespoon-sized balls of each dough and stick together.

Step 3: Roll into balls and dip into the cinnamon sugar to coat.

Step 4: Place on a prepared cookie sheet and place in oven to bake for about eight minutes until cookies are lightly golden.

Step 5: Allow cookies to cool for two minutes on cookie sheet before removing to a cooling rack to cool completely.

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