

# Gingerbread Crinkle Cookies



Serves: 36-40  
Prep time: 10 mins  
Cook time: 10 mins  
Total time: 20 mins

## WHAT YOU'LL NEED

- Unsalted Butter, softened: 0.75 cup
- Light Brown Sugar: 1 cup
- 1 egg
- Molasses: 0.25 cup
- All Purpose Flour: 2.5 cups
- Baking Soda: 2 tsp
- Cinnamon: 1 tsp
- Nutmeg: 1 tsp
- Ginger: 1 tsp

**STEP 1:** Cream the butter and brown sugar until completely combined.

**STEP 2:** Add in egg and molasses and mix until the dough is fluffy.

**STEP 3:** Add in baking soda and spices.

**STEP 4:** Finally, mix in the flour, a third at a time.

**STEP 5:** Refrigerate the dough for at least 2 hours. NB - Refrigerating the dough before baking helps to keep the cookies from spreading.

**STEP 6:** Weigh approximately 20g of cookie dough and roll them into a ball.

**STEP 7:** Roll the cookie dough ball in the powdered sugar until it is covered.

**STEP 8:** Line a baking sheet with parchment paper and preheat the oven to 170°C (Fan-forced oven) and bake for 9 - 10 minutes.