

Breadfruit Gingersnap Cookies



Ingredients

- 1 3/4 cups all toasted breadfruit flour
- 2 1/2 teaspoons ground ginger
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon ground cloves
- 3/4 teaspoon salt
- 3/4 cup chopped crystallized ginger
- 1 cup (packed) dark brown sugar
- 3/4 cup unsalted butter, room temperature
- 1 large egg
- 1/4 cup unsulphured molasses
- Sugar



Directions

- Preheat oven to 350 degrees F
- Combine first 6 ingredients in medium bowl whisk to blend. Mix in crystallized ginger
- Using electric mixer, beat brown sugar and butter in large bowl until fluffy
- Add egg and molasses and beat until blended
- Add flour mixture and mix just until blended
- Cover and refrigerate 1 hour
- Lightly butter 2 baking sheets
- Spoon sugar in thick layer onto small plate
- Using wet hands, form dough into 1 1/4-inch balls roll in sugar to coat completely
- Place balls on prepared sheets spacing 2 inches apart
- Bake cookies until cracked on top but still soft to touch, about 12 minutes
- Cool on sheets 1 minute
- Carefully transfer to racks and cool
- Makes about 30 cookies

