

Breadfruit Gingersnap Cookies

Susan Kissel



Ingredients

1 3/4 cups toasted breadfruit flour
2 1/2 tsp ground ginger
2 tsp baking soda
2 tsp ground cinnamon
1 tsp ground cloves
3/4 tsp 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 and 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 and 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.



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