



CLOUD 9
SPECIALTY BAKERY™



Ginger Snaps

2 cups Cloud 9 All-Purpose Baking Mix
1/4 tsp salt
2 tsp baking soda
1 tsp cinnamon
2 tsp ginger
1/2 cup oil
1 cup sugar
1 egg
1/4 cup molasses

Preheat oven to 350° F.

In a bowl, mix Cloud 9 Baking Mix, salt, baking soda, cinnamon, ginger and set aside.
In a mixer, beat oil, sugar and egg on medium speed until mixture is smooth and light.
Add molasses and mix, scraping down the sides and bottom of the bowl to blend well.

On low speed, mix in the dry mixture to make a firm cookie dough.
Cover and let the dough rest for 10 minutes.

Use a spoon to make rounded balls then roll in sugar, place on baking sheet and flatten.
Bake for 10 minutes. Makes 12 to 18 snaps.

Enjoy!