

100% EMPLOYEE OWNED



MINI Diced Ginger

Perfectly sized bits of spicy-sweet flavor.

Fresh crystallized ginger adds sweetness and spice
to cookies, cakes, and breads.

Ⓢ NET WT 16 OZ (1 LB) 454g

Ginger Spice Cookies

MAKES 3 DOZEN COOKIES

With chewy centers and beautifully crackled exteriors, these cookies are the perfect combination of soft and crispy. Mini Diced Ginger adds a distinctive sweet-hot flavor.

- 2 1/4 cups (269g) King Arthur Unbleached All-Purpose Flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 2 teaspoons ginger
- 1/2 teaspoon cloves
- 1/4 teaspoon allspice
- 12 tablespoons (170g) unsalted butter, at room temperature
- 1 cup (213g) light brown sugar, packed
- 1 large egg
- 1/2 cup (92g) Mini Diced Ginger
- 1/4 cup (85g) molasses
- sparkling white sugar, for coating

DIRECTIONS

Whisk together flour, baking soda, salt, and spices. Set aside. In a separate bowl, beat together butter and brown sugar until light and fluffy. Beat in egg, mini diced ginger, and molasses. Add dry ingredients, mixing until evenly blended.

Cover and chill dough for a minimum of 10 to 15 minutes; overnight refrigeration is preferable.

Preheat oven to 400°F. Lightly grease two baking sheets, or line with parchment paper.

Shape dough into 1" balls and roll each in sparkling sugar. Place 2" to 3" apart on prepared pans. Bake in center of oven 10 to 15 minutes, until golden and set. Remove from oven and cool on pans.

BEST IF USED BY:

Nutrition Facts

15 servings per container	
Serving size	3 tbsps (30g)
Amount per serving	
Calories	70
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 24g	9%
Dietary Fiber 0g	0%
Total Sugars 22g	
Includes 22g Added Sugars	45%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 7mg	0%
Iron 0mg	0%
Potassium 31mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: GINGER, CANE SUGAR.

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

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Store cool and dry.



WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

BAKER'S HOTLINE 855-371-BAKE (2253)
KingArthurBaking.com/bakers-hotline

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