

Ginger Snaps

from the Joy of Cooking

Ingredients

- 3-3/4 cups all purpose flour
- 1-1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 4 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- 1/4 ground cloves
- 1/4 teaspoon salt
- 12 tablespoons (1.5 sticks) of cannabis infused unsalted butter or coconut oil (you can use full or partial infused butter here as long as you have 12 tablespoons total).
- 1-2/3 cups sugar
- 2 large eggs
- 1/2 cup molasses
- 2 teaspoons fresh lemon juice
- 1/4 teaspoon finely grated lemon zest (optional)

Instructions

- Preheat the oven to 350 degrees F and line 2 baking trays with parchment paper.
- In a bowl, whisk together thoroughly the flour, baking powder, baking soda, ginger, cinnamon, cloves and salt and set aside.
- Beat on medium speed in another bowl until very fluffy and well blended the softened butter or coconut oil and sugar.
- Add and continue to beat until well combined, the eggs, molasses, lemon juice and optional lemon zest.
- Stir the flour mixture into the molasses mixture until well blended and smooth.
- Pull off pieces of the dough and roll between your palms into generous 1 inch balls.

- Space them about 1.5 inches apart on the baking sheet and pat down lightly to flatten the tops.
- Bake one sheet at a time, until the cookies are tinged brown and just firm when lightly pressed in the centre of the top, 10-13 minutes. Rotate the sheet halfway through baking for even browning.
- Remove from the oven and let stand until the cookies firm slightly. Transfer the cookies to racks to cool.

This recipe will make around 6 dozen, 2.5 inch cookies though you can easily make a half batch. Store in a container or freeze.

Notes