



CHARLOTTE'S GINGER SNAPS WITH OLIVE OIL

Prep Time 30 minutes ~ Cooking time about 13 minutes ~ Makes 30 Cookies

This recipe for ginger snaps replaces the butter with olive oil and saves a lot of calories, too! Be sure that your spices, especially the nutmeg, are fresh – or better still, grate your nutmeg from a whole nut for the best taste.

2 ¼ Cups all-purpose flour
1 ½ Teaspoons ground cloves

¼ Teaspoon kosher salt
2 Teaspoons half and half

1 ¼ Cups chopped crystallized ginger

1 Teaspoon baking soda

½ Teaspoon ground nutmeg

1 Cup dark brown sugar, lightly packed

⅓ Cup unsulfured molasses

Cane sugar or granulated sugar, for rolling the cookies

2 Teaspoons ground cinnamon

½ Teaspoon ground ginger

¼ Cup plus 1 teaspoon olive oil

1 Extra-large egg, at room temperature

Preheat the oven to 350 degrees. Put parchment or wax paper on a cookie sheet. In a large bowl, sift together the flour, baking soda, cinnamon, cloves, nutmeg, ginger, and salt and then combine the mixture with your hands. In the bowl of an electric mixer fitted with the paddle attachment, beat the brown sugar, oil, and molasses on medium speed for about 4-5 minutes. Turn the mixer to low speed, add the egg, and beat about a minute. Scrape the bowl with a rubber spatula and beat until mixed about another minute. With the mixer still on low, slowly add the dry ingredients to the bowl and mix on medium speed for 2 minutes. Add the half and half and then the crystallized ginger and mix until combined. Scoop the dough a tablespoon or melon scooper. With your hands, roll each cookie into a 1 1/2-inch ball and then flatten lightly with your fingers. Roll the dough in cane or granulated sugar and place them on the sheet pans. Bake for about 13 minutes. The cookies will be crackled on the top and soft inside. Let the cookies cool on the sheets for 1 to 2 minutes, then transfer to wire racks to cool completely.

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Charlotte Capan, Conti USA

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