

Betty's GIANT Gingersnaps Made with Grandson Carter



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In this video, Betty demonstrates how to make Giant Gingersnaps. Grandson Carter helps by making some regular-sized gingersnaps.

Ingredients:

- $\frac{3}{4}$ cup butter
- 1 cup sugar
- 1 egg
- $\frac{1}{4}$ cup molasses
- 2 cups all-purpose flour
- $\frac{1}{4}$ teaspoon salt
- 2 teaspoons baking soda
- $\frac{1}{2}$ teaspoon cinnamon
- 1 tablespoon ginger
- sugar for coating before baking

With an electric mixer, beat $\frac{3}{4}$ cup butter. Continue beating while gradually adding 1 cup sugar. When mixture is light and fluffy, add 1 egg and $\frac{1}{4}$ cup molasses. Set aside. In a separate mixing bowl, combine 2 cups flour, $\frac{1}{4}$ teaspoon salt, 2 teaspoons baking soda, $\frac{1}{2}$ teaspoon cinnamon, and 1 tablespoon ginger. Mix well. Add flour mixture to creamed mixture, in about 3 or 4 parts, stirring well after each addition. Gather dough into a ball, cover with plastic wrap, and refrigerate 1 hour or longer. For normal-sized gingersnaps, shape dough into 1-inch balls, and roll in sugar. Place 2 inches apart on a shallow baking pan that is lined with parchment paper. For giant-sized gingersnaps, use enough dough to make a cookie that is about 3 inches across and about $\frac{1}{2}$ -inch high, and roll in sugar. Place the large cookies about 1 inch apart in shallow baking pan that is lined with parchment paper. For either size of gingersnap, bake at 375 degrees. The 1-inch cookie balls will take about 8 minutes, while the giant-sized cookies will take about 10 minutes. You should start watching the gingersnaps after about 6 minutes to make sure they are removed from the oven as soon as they are done and that they do not burn. (The tops will crack.) Cool gingersnaps on wire racks. When completely cool, transfer gingersnaps to a nice serving plate. Enjoy!!! --Betty