

Ginger Snap Cookies

Recipe courtesy of the Maine Course Culinary Team at the University of Southern Maine

Ingredient	Quantity (Yield: 24 1oz)	Quantity (Yield: 48 1oz)
Brown Sugar	4.75 oz	9.5 oz
Butter	2 oz	4 oz
Margarine	2 oz	4 oz
Eggs	¼ cup 1 teaspoon	½ cup 2 teaspoons
Molasses	3 Tablespoons	6 Tablespoons
Ginger puree	1 Tablespoon	2 Tablespoons
Maine Grains Pastry flour	6.5 oz	13 oz
Maine Grains 86% flour	2.5 oz	5 oz
Salt	1/8 teaspoon	¼ teaspoon
Baking Soda	1½ teaspoon	1 Tablespoon
Cloves, ground	½ teaspoon	1 teaspoon
Cinnamon, ground	¾ teaspoon	1 ½ teaspoon
Ginger, ground	1 Tablespoon	2 Tablespoons
Sugar, granulated	.75 oz	1.5 oz

Directions:

Cream margarine, butter and brown sugar.

Add eggs, ginger puree and molasses, cream together.

Weigh out flours and add soda, cloves, cinnamon, ginger, and salt. Blend into creamed mixture.

Cover and let rest for 1-2 hours.

Portion 1 oz portions onto pans. Bake or freeze.

Bake at 350 F for 12-14 minutes. Allow pre-scooped frozen cookies to thaw before baking.