

Gingersnaps

Ingredients

4 ¼ c flour
1 TBS b. soda
½ tsp salt
2 tsp ginger
1 tsp cinnamon
½ tsp cloves
½ tsp cardamom
½ tsp black pepper
½ c butter, softened
2 eggs
½ c molasses
1 TBS balsamic vinegar
1 tsp vanilla
2-4 TBS fresh grated ginger

Directions

Preheat oven to 375 degrees Fahrenheit. Cream together butter and sugar. Mix in the eggs. Add in molasses, balsamic vinegar, and fresh ginger. Beat well. In a separate bowl, combine dry ingredients. Add this to the creamed mixture and mix thoroughly. If desired, add chopped crystallized ginger. Roll into balls and roll in sugar. Flatten slightly with the bottom of a cup. Bake for 10-12 minutes until edges are browned.