Gingersnaps

dessert · cookies DIALED

Credit: Bo Friberg

basis bread flour = 241 g yield 39 × 17 g

	Ingredient	Grams	Baker's	Total	Method
1	unsalted butter, soft	68.0	28.2%	10.1%	Dough hook on low: mix the butter and sugar until well combined. Mix only to combine; creamed or beaten in, the extra air makes the cookies spread thin.
	sugar	189	78.4%	28.2%	
2	egg	50.0	20.7%	7.4%	Mix in until well combined.
	molasses	103	42.7%	15.3%	
	white vinegar	9.0	3.7%	1.3%	
3	bread flour	241	100.0%	35.9%	Sift together. Add to the butter mixture and mix on low just until combined. Refrigerate.
	baking soda	7.3	3.0%	1.1%	
	ground ginger	2.4	1.00%	0.36%	
	cinnamon	0.5*	0.21%	0.07%	
	ground cloves	0.6*	0.25%	0.09%	
	cardamom	0.6*	0.25%	0.09%	
4					Roll the dough into ropes and cut into 17 g pieces, about 39.
5	sugar (for rolling)	*as needed*			Roll each piece into a ball, then roll in sugar to cover. Set on sheet pans lined with baking paper.
6					Bake at ***190 °C*** until light brown on top but still soft in the center, about ***10 min***.
	Total	**671**	278.6%	100.0%	

* under 1.0 g: below what the scale weighs reliably

Notes

The book's batch is ×3.3, 120 cookies in four 510 g ropes: `hhome show gingersnaps --x 3.3`. Egg is from the original sheet (165 g for the full batch; the book says 3 eggs).

Refrigerator cookies: form the dough into ropes, chill, then slice and bake as needed.

Left uncovered overnight they turn soft and chewy.