



Irresistible Grammysnaps: Melodie's Favorite Gingersnap Cookies

A treasured family recipe filled with warm spices, Christmas memories, and the legacy of two

PREP TIME	BAKE TIME	TOTAL TIME	YIELD
Varies	14-15 min	Varies	24 XL or 72 regular

INGREDIENTS

- 3 cups butter, melted
- 5 large eggs
- 1 1/4 cups molasses
- 4 cups granulated sugar
- 1/4 cup ground ginger
- 2 Tbsp + 2 tsp baking soda
- 4 tsp cinnamon
- 2 tsp salt
- 8 cups all-purpose flour, plus more if needed
- Additional sugar, for rolling
- Melted white chocolate, optional
- Sprinkles or edible gold dust, optional

INSTRUCTIONS

1. Preheat the oven to 325°F for elevations over 4,000 feet, or begin with 350°F at lower elevations. Line baking sheets with parchment paper.
2. Pour the melted butter into a large mixing bowl. Add the eggs, molasses, and sugar, then mix until fully combined.
3. Gradually mix in the ginger, baking soda, cinnamon, salt, and 8 cups flour. The dough should be soft but thick enough not to stick to your hands. If needed, add flour 1/2 cup at a time.
4. For extra-large cookies, combine two 4-tablespoon scoops to make one 5-ounce dough ball. For regular cookies, portion the dough into 2-ounce balls.
5. Roll each dough ball in additional sugar. Place on the prepared baking sheets with plenty of space between the cookies.
6. Bake 5-ounce cookies for 14-15 minutes, or 2-ounce cookies for 12-14 minutes. Cool on the pan for several minutes, then transfer to a cooling rack.
7. Once completely cool, leave plain or dip or drizzle with melted white chocolate. Add sprinkles or a light dusting of edible gold before the chocolate sets, if desired.

WENDY'S TIPS & NOTES

- Bake one test cookie first. If it spreads too much, add a little more flour. Avoid overbaking so the center stays soft and chewy.
- At over 4,000 feet, 325°F works well. At lower elevations, 350°F may be better. Adjust for your oven, altitude, and cookie size.
- Store completely cooled cookies in an airtight container at room temperature. I do not refrigerate cookies because refrigeration dries them out too quickly.
- Freeze in a freezer-safe container with parchment between the layers. Thaw at room temperature, enjoy frozen, or place in a cool oven, turn it to 350°F, and warm for 8-12 minutes.

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