



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

**GINGERSNAPS** *slightly adapted from the Martha Stewart 'Cookies' Cook Book*

Makes 30 Large Cookies

Preheat oven 375°F

- 2 cups unbleached all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 tablespoon ground ginger
- 1 cup granulated sugar
- ½ cup solid margarine, cut into pieces, at room temperature
- ¼ cup vegetable shortening
- 1 large egg
- ¼ cup maple syrup
- ½ sugar, for rolling the gingersnaps

**THE STEPS:**

- Line 2 baking sheets with parchment paper; set aside.
- Sift together flour, baking soda, cinnamon and ginger.
- In the bowl of your electric mixer using the paddle attachment, beat sugar with butter and shortening on medium speed until light and fluffy; 2 - 3 minutes.
- Beat in egg and maple syrup until light and fluffy.
- With the mixer on low, gradually add the flour mixture, beating just until well incorporated.
- Form dough into 1" balls.
- Place ½ cup of sugar in a small bowl then roll each ball of dough in sugar to coat.
- Transfer cookies to prepared baking sheets, spacing evenly - about 2" apart.
- Bake for 13 minutes until golden brown, rotating baking sheet halfway through baking.
- Transfer to a wire rack to cool

**THE LOVE:** Give your cookies lots of room to spread out properly. If you place them too close to the edge of the baking sheet they'll end up with a flat side.