



V's Addictive & Delightful Ginger Snaps

Ingredients

- 1 cup butter, room temperature
- 1c packed brown sugar
- 1 tsp vanilla extract
- 3 c all purpose flour
- 1/2 tsp baking soda
- 1 tsp baking powder
- 2 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp ground cloves

Directions

- Preheat oven to 375° F.
- Beat Butter, brown sugar and egg together in mixer until light and fluffy. Stir in Vanilla Extract.
- In a separate bowl mix all dry ingredients.
- Mix dry ingredients into butter mixture until combined.
- Roll mixture into 1x4" wide log. Cut into 1/4" rounds and place on cookie sheet.
- Bake for 7-9 minutes until just starting to brown (or a little longer if you prefer your cookies with a snap!
- Allow to cool.
- Enjoy! xxV