**Gingersnap Cookie**

**Portion:** 24 Cookies

***Ingredients and Instructions***

Unsalted Butter 8 3/4 Ounce

Light Brown Sugar 15 1/2 Ounce

Liquid Egg 3.14 Ounce

Molasses 5 3/4 Ounce

All-purpose Flour 1 Pound + 4 1/2 Ounce

Kosher Salt 3/4 Teaspoon

Baking Soda 1 Tablespoon + 3/4 Teaspoon

Ground Cloves 1/4 Teaspoon

Ground Cinnamon 2 1/2 Teaspoon

Ground Ginger 3/4 Teaspoon

1. Cream butter and brown sugar until light and fluffy. Use flat paddle on mixer.

2. Add eggs and sorghum to creamed sugar mixture; continue creaming.

3. Combine flour, salt, soda, cloves, cinnamon, and ginger; blend thoroughly.

4. Chill dough.

5. Portion 24 cookies onto trays lined with parchment.

6. Bake cookies at 325 F oven 12-15 minutes until lightly browned (cookies will rise then fall and crinkle when done).