

# OLD FASHIONED GINGERSNAP COOKIES RECIPE

*Posted on April 12, 2024 by admin*

Follow our easy, step-by-step, photo illustrated instructions to learn how to make these delicious Old Fashioned Gingersnap Cookies. Printable recipe included.



We're baking cookies in conjunction with our good friends at OXO. These are really simple, and

perfect for Christmas gift giving. They just make your kitchen smell like Christmas. Gotta love that.



*Disclaimer: OXO Good Grips provided me with kitchen items to use in the preparation of this recipe. This recipe is in conjunction with OXO and the Cookies For Kids Cancer campaign. All comments are my own.*

I've been honored once again this year to participate along with OXO Good Grips in their fundraising campaign to help raise money for Cookies For Kids Cancer. I think this is about my 4th year of working with them both.

Cookies For Kids Cancer is a 501(c)3 organization fully committed to raising funds for pediatric cancer research. Since it's beginning in 2007, they have raised over 16 million dollars for pediatric cancer research that has covered all 50 states.

You can learn more about the project here: [Cookies For Kids Cancer](#)

Cookies are baked and sold through their website, but they also have folks, like you, that create their own fundraisers at work, through bake sales, and various other events, to raise these funds. You can visit their website to learn how you can get involved as we all work together to find a cure for the #1 disease killer of children in the United States.

Donations are always accepted should you decide you don't want to bake cookies or have a bake sale. Just visit their website for more information on how to make a tax deductible donation online.

OXO is committed to donating up to \$100,000.00 again this year to the cause.

For our part, I've selected this Old Fashioned Gingersnap Recipe. It's really easy and simple, and it's a perfect cookie anytime of the year, but it's really special here at Christmas time. The aroma of the ginger, cloves, cinnamon and molasses just makes your home smell like Christmas.

These are perfect for your family, and make great gifts to give to someone special this year. I do hope you'll like them.

Ready to give our recipe a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!



**Old Fashioned Gingersnap Cookies** – You'll need these ingredients.



I'll be using these great kitchen items that OXO provided. Here's a couple of links if you'd like more information about any of these products. I've used OXO products in the Taste of Southern kitchen for many years and love them all.

**[OXO Good Grips 3pc Mixing Bowl Set](#)**

[OXO Dough Whisk](#)

[OXO Medium Cookie Scoop](#)

[OXO Non-Stick Pro Half Sheet Baking Pan](#)

[OXO Bakers Dusting Wand](#)

[OXO Silicone Baking Mat](#)



Let's begin by placing 3/4 cups of softened Butter in our large mixing bowl.



Then, add 1 cup of Granulated Sugar to the bowl.

You can't really see it in the picture, but these bowls have a non-slip bottom that keeps the bowl from slipping around on your countertop while you're stirring and mixing. The wide lip and spout make it easy to pour ingredients from the bowl, and all three nest together for convenient storage.



Grab your mixer and cream the butter and sugar together. Don't skimp on this part. Working on

medium-low speed, give the butter and sugar time to get nice and creamy looking. This will take several minutes at least.

Why yes, that is an OXO mixer that I'm using. I'm surprised you noticed. Smile. I've had this one for several years and use it often.



Once you have the butter and sugar creamy smooth, add 1 large egg.



Then, add 1/4 cup of Molasses to the bowl.

If you spray your measuring cup with one of those cooking spray oils, the molasses will just slip right out. (Note to self – be sure to do that next time)



Mix all the ingredients together until fully combined.



In a separate smaller bowl, add the 2 cups All-Purpose Flour.



Add 2 teaspoons of Baking SODA.





Add 1 teaspoon of Ground Cinnamon.



Add 1 teaspoon of Ground Ginger.



Add 1 teaspoon Ground Cloves.



Add 1/4 teaspoon Salt.



Whisk the dry ingredients together.

My, you are the observant one aren't you? Yes, that is an OXO whisk too. I told you I have a lot of their products in my kitchen. Smile.



Gradually add the flour mixture into the butter and sugar mixture. Stir it in a little at a time and mix until it's fully incorporated together.

This was the first time I'd used a dough whisk. I was surprised at how quickly and easily it mixed everything together. Can't wait to try it out on some Sourdough Bread soon.



The round shape of the dough whisk made it easy to scrape down the dough from the sides of the bowl.



Cover the bowl with plastic wrap, then place the dough in the refrigerator and CHILL it for about 30 minutes or longer.



I used the OXO Cookie Scoop to scoop out even amounts of dough. They make a couple of sizes of scoops and this was the Medium sized one. It's well built, just like all the other OXO products and the soft squeeze handles make for easy release of the dough from the scoop.



Place the scoop of dough in your hands and roll it into a ball shape between your palms.



Roll the cookie dough in some granulated sugar, fully coating the ball of dough.

I placed about 1/4 cup of sugar in another small bowl for this part.



Place the sugar coated ball of dough on an ungreased baking sheet pan. I'm using the OXO Silicone Mat here, but you could also use parchment paper if you have it. These mats make for great cookies and they are so easy to clean.

Of course, they are reusable and just the perfect size to fit inside the OXO sheet pans. The pans are commercial grade aluminized steel. They are two layers thick with a micro textured pattern that promotes better baking. All of the items are dishwasher safe.



Space the balls of dough about 2 inches apart on your baking sheet.

These are my cookies just before I went to place them in the oven, all nice, neat and lined up in rows. I bumped the side of the oven when I went to place the pan inside and the balls of dough went rolling all over the pan. I had to rearrange them again before I put them in the oven, but don't tell anyone and they will never know. Smile.



**Pre-heat your oven to 375F degrees.**



Bake the cookies for about 10 minutes or until they set and the tops begin to crack. Be careful and don't let the bottoms burn. They can do that quickly. Well, so I'm told. It's not like I did that or anything. Just saying.



Remove the cookies from the oven when they are done. Place the pan on a wire rack and let them cool.



Enjoy!

I made 24 cookies from this batch of dough. Yours may vary depending on the scoop size you use. My special thanks to our friends at OXO for allowing us to work with them and Cookies For Kids Cancer again this year. I'm honored to have this privilege.