



Ginger Cookies from Stevia In The Raw

Jacob · 29/09/2024



Prep Time

2 hrs 10 mins

Difficult

Medium

Servings

48

Description

Ginger cinnamon and ground cloves make these simple ginger cookies a cookieplatter favorite

Ingredients

- - 2 cups all-purpose flour - $\frac{3}{4}$ teaspoon baking soda - $\frac{1}{4}$ teaspoon salt - 2 teaspoons ground ginger - $\frac{1}{2}$ teaspoon ground Saigon cinnamon - ? teaspoon ground cloves - $\frac{1}{2}$ cup butter - ? cup Stevia In The Raw® Bakers Bag - $\frac{1}{4}$ cup Sugar In The Raw® - 1 eggs - $\frac{1}{4}$ cup Karo® Dark Corn Syrup - ? cup Sugar In The Raw®
- or as needed

Instructions

1. Preheat oven to 350 degrees F. Combine flour
2. baking soda
3. salt
4. ginger
5. cinnamon
6. and cloves in a medium bowl; set aside. Beat butter
7. Stevia in the Raw
8. and 1/4 cup Sugar in the Raw in a large bowl with a mixer at medium-high speed until well mixed. Beat in egg and corn syrup until smooth. Stir in flour mixture. Refrigerate dough for 1 to 2 hours or until easy to handle. (See Tip below.) Place 1/3 to 1/2 cup Sugar in the Raw in a small dish. Shape dough into 3/4-inch balls; roll in sugar. Place balls 2 inches apart on greased cookie sheets. Bake 7 to 10 minutes or just until edges begin to brown. (Do not overbake or cookies will be dry.) Cool 1 minute on baking sheet
9. then remove to wire racks to finish cooling. Tips To speed chilling
10. place dough in the freezer for 30 to 45 minutes instead of refrigerating.