



FROM THE KITCHEN OF DANINE MILLER
BUSINESS DEVELOPMENT MANAGER - JSG MONROEVILLE

GIANT GINGER SNAPS

INGREDIENTS

1 cup packed brown sugar

$\frac{3}{4}$ cup melted butter

1 egg

$\frac{1}{4}$ cup honey

2 cups flour

1.5 teaspoons ground ginger

1 teaspoon baking soda

1 teaspoon ground cinnamon

$\frac{1}{2}$ teaspoon ground cloves

$\frac{1}{4}$ cup sugar

"SOFT GINGERSNAPS EMBODY THE TASTES AND SMELLS OF THE CHRISTMAS SEASON, BUT THEY ARE PERFECT FOR ANY FALL OR WINTER GATHERING."

- LARA PENNELL

INSTRUCTIONS

Beat 1 cup packed brown sugar and $\frac{3}{4}$ cup melted butter until well blended.

Add 1 egg and $\frac{1}{4}$ cup honey, beat together until well blended.

Add 2 cups flour, 1.5 teaspoons ground ginger, 1 teaspoon baking soda, 1 teaspoon ground cinnamon, and $\frac{1}{2}$ teaspoon ground cloves, beat together until well blended.

Tightly cover the dough mixture and refrigerate for 2+ hours.

Preheat the oven to 350 degrees. Form dough into six 2-inch balls and roll in $\frac{1}{4}$ cup sugar. Evenly place the 2-inch balls on a greased baking sheet.

Bake for 20 minutes or until an inserted toothpick comes out clean.

