



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA

A FASCINATING WORLD
UN MONDE FASCINANT



Grand-maman's Ginger Snaps

Ingredients

1 cup butter (softened)
1 cup brown sugar
1 cup molasses
1 Tbsp ginger
2 tsp baking soda dissolved in 3 Tbsp of warm water
4 cups of flour (you may need more)

Preparation

In a big bowl mix butter, brown sugar and molasses until creamy.
Add ginger and dissolved baking soda.
Add flour one cup at a time.
Put dough in refrigerator for at least 1 hour.
Take dough out of the fridge and let sit at room temperature for 1 hour before using.
Pre-heat oven at 350 degrees Celsius.
Roll out dough on a floured surface and shape cookies using a cookie cutter.
Bake for 8-10 minutes.

Note: Dough can be stored in fridge for a few days before using.