

Gingersnaps

Posted on Mar 12, 2012 ~ Revised January 2022



- 1 $\frac{3}{4}$ cups organic evaporated cane juice
- 1 $\frac{1}{2}$ cups palm fruit shortening, melted
- 2 eggs
- $\frac{1}{2}$ cup Barbados sweet molasses
- 2 cups freshly milled pastry wheat
- 2 cups freshly milled barley
- 4 teaspoons baking soda
- 3 tablespoons ground ginger
- 2 teaspoons ground cinnamon
- $\frac{1}{4}$ teaspoon cayenne pepper
- $\frac{1}{4}$ teaspoon chili powder
- 1 teaspoon salt

In your Bosch mixer with the batter whisks, combine sugar and oil. Beat in eggs. Mix in molasses. In a separate bowl combine the flour, baking soda and seasonings; change to the cookie or cake paddles and gradually add to creamed mixture and mix well.

Shape into $\frac{3}{4}$ inch balls, using a cookie scoop makes this fast and easy and provides a uniform size. Place 2 inches apart on ungreased baking sheets. Bake at 350° for 10 -12 minutes or until cookie springs back when lightly touched. Remove to wire racks to cool.

Yield: about 14-1/2 dozen