

Snow Capped Gingersnaps (Chewy Gingerbread Cookies)

These Snow Capped Gingersnaps are the perfect holiday cookies! Chewy gingerbread cookies dipped in white chocolate and topped with crystallized ginger.



4.84 from 12 votes

 Course	Dessert
 Cuisine	American
 Prep Time	25 minutes
 Cook Time	12 minutes
 Chilling Time	1 hour
 Total Time	1 hour 37 minutes
 Servings	30
 Calories	211kcal
 Author	Olivia

Ingredients

- 2 1/4 cups [all-purpose flour](#)
- 2 tsp [baking soda](#)
- 1 tsp [ground cinnamon](#)
- 1 tsp [ground ginger](#)
- 1/2 tsp [ground cloves](#)
- 1/4 tsp salt
- 3/4 cup unsalted butter room temperature
- 1 cup [light brown sugar](#) packed
- 1/4 cup [fancy molasses](#) do not use blackstrap
- 1 large egg room temperature
- 1/4 cup crystallized ginger chopped, plus more for topping, optional
- 1/2 cup [granulated sugar](#) for dipping
- 2 1/2 cups [white chocolate chips](#) 450g, melted with 1 Tbsp shortening*

Instructions

1. Whisk flour, baking soda, cinnamon, ginger, cloves, and salt in a medium bowl.
2. In a separate bowl, beat butter, molasses, and brown sugar till pale and fluffy (I use my stand mixer). Add egg and beat until combined.
3. Reduce speed to low and add in dry ingredients. Fold in crystallized ginger.
4. Cover and refrigerate at least 1 hour.
5. Preheat oven to 375F and line baking sheets with parchment or silicone mats.
6. Portion dough using a small cookie scoop. Roll into balls and dip tops into granulated sugar. Place on baking sheet at least 3" apart. I did 8 cookies per sheet.

7. Bake for 10-12 minutes until cracks form. Cool on cookie sheet for 10 mins then transfer to wire rack to cool completely.
8. Dip cookies in melted white chocolate. Place on parchment-lined baking sheets, and top with extra crystallized ginger if desired. Let set until coating is firm.

Notes

* You can do this either in the microwave in 15 second intervals or in a bowl over a pot of simmering water. The shortening is optional, you can just leave it out if you prefer.

Adapted from [Betty Crocker's Best Christmas Cookbook](#).

Nutrition

Calories: 211kcal | Carbohydrates: 29g | Protein: 2g | Fat: 9g | Saturated Fat: 5g | Cholesterol: 21mg | Sodium: 123mg | Potassium: 107mg | Sugar: 22g | Vitamin A: 155IU | Vitamin C: 0.1mg | Calcium: 46mg | Iron: 0.7mg

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