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## Dixie Crystals Gingerdoodle Cookies

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[Prep Time: 15m](https://www.dixiecrystals.com/recipes/gingerdoodle-cookies?utm_source=The%20Novice%20Chef&utm_medium=Blog%20%2B%20Social&utm_campaign=Gingerdoodle%20Cookies)

Bake/Cook Time: 10m

Yield: 28 cookies

If you are looking for the best holiday cookie to bring to your Cookie Exchange, look no further than these Gingerdoodle Cookies! Gingerdoodles are the perfect cross between a gingerbread cookie and a snickerdoodle. They are so incredibly chewy, with a deep rich flavor, that everyone will be begging for you to share the recipe.



### INGREDIENTS

- 2 cups and 2 tablespoons all-purpose flour\*
- 1 tablespoon cornstarch
- 2 teaspoons baking soda
- 2 teaspoons cinnamon, divided
- 1/2 teaspoon salt
- 1 teaspoon ginger
- 1/4 teaspoon cloves
- 1/8 teaspoon nutmeg
- 3/4 cup (1.5 sticks) butter, softened
- 3/4 cup [Dixie Crystals Light Brown Sugar](#)
- 1/2 cup, divided [Dixie Crystals Extra Fine Granulated Sugar](#)
- 1/4 cup molasses
- 1 large egg
- 2 teaspoons vanilla extract

\*Spoon & Sweep method: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

### DIRECTIONS

- 1 Preheat oven to 350° F and line two cookie sheets with a silicone mat or parchment paper. Set aside.
- 2 In a medium-sized bowl, whisk together flour, cornstarch, baking soda, one teaspoon cinnamon, salt, ginger, cloves, and nutmeg. Set aside.
- 3 In a small bowl, combine 1/4 cup granulated sugar and remaining one teaspoon cinnamon. Set aside.
- 4 In a stand mixer, cream together butter, brown sugar, and remaining 1/4 cup granulated sugar until light and fluffy. Add molasses, egg and vanilla extract, mixing until well combined. Slowly add dry ingredients to wet ingredients, and mix until fully combined.
- 5 Roll one heaping tablespoon of dough into balls and toss in cinnamon sugar mixture. Place on cookie sheets, leaving about 2-inches for spreading.
- 6 Bake for 10 minutes, until edges are just set. While warm and just out of the oven, sprinkle tops of cookies with any remaining cinnamon sugar mixture.
- 7 Store in an airtight container for up to a week.

### DIXIE CRYSTALS INSIGHT

Recipe developed for Dixie Crystals by Jessica Segarra [@TheNoviceChef](#).