

Basic Gingerbread Cookie

Yield: 24 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-gingerbread-cookie-recipe>

Ingredients:

- 3 cups flour all-purpose
- 1 1/2 teaspoons baking powder
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 tablespoon ground ginger
- 1 3/4 teaspoons ground cinnamon
- 1/4 teaspoon ground cloves
- 6 tablespoons unsalted butter
- 3/4 cup dark brown sugar
- 1 large egg
- 1/2 cup molasses
- 2 teaspoons vanilla

Nutrition:

1. Calories: 130 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 15 milligrams
4. Fat: 3.5 grams
5. Fiber: 1 grams
6. Protein: 2 grams
7. SaturatedFat: 2 grams
8. Sodium: 105 milligrams
9. Sugar: 11 grams

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