



Soft Gingersnap Cookies with Browned Butter Drizzle or Marshmallow Cream Filling

Your family will find this softer version of the classic gingersnap cookie irresistible! Minced crystallized ginger is added to the batter for extra ginger flavor and a simple confectioners' sugar drizzle with browned butter and ground ginger adds a special touch to the cookie. The spiced cream cheese and marshmallow filling version makes for a great holiday cookie! 2012 Recipe Contest "Praiseworthy" Recipe by [Barbara E.](#)

Yield: 28 cookies with drizzle, or 14 sandwich cookies

Ingredients

Cookies:

- 2 cups [Pamela's Baking & Pancake Mix](#)
- ½ tsp baking powder
- ¼ tsp baking soda
- ¼ tsp salt
- 1 tsp ground cinnamon
- 1 tsp ground ginger
- 1/8 (scant) tsp ground cloves
- ¼ cup finely minced crystallized ginger
- ¾ cup granulated sugar, plus ¼ cup for coating
- ½ cup unsalted butter, softened
- 3 TBSP molasses
- 1 egg
- Note: you can use 2 tsp pumpkin pie spice in place of cinnamon, ginger and cloves

Drizzle:

- 2½ TBSP unsalted butter
- ¾ cup confectioners' sugar
- 1/8 tsp ground ginger
- 4 tsp water

Sandwich Cookie Filling:

- ¼ cup unsalted butter, softened
- 4 ounces cream cheese, softened
- ½ tsp ground cinnamon
- ¼ tsp ground ginger
- 1/8 (scant) tsp ground cloves
- 1 jar (7-ounce) gluten-free toasted or regular marshmallow crème
- Note: you can use ¾ tsp pumpkin pie spice in place of cinnamon, ginger and cloves

Directions

Preheat oven to 350°.

COOKIES:

Line 2 large baking sheets with parchment paper. In a medium bowl, whisk together Baking & Pancake Mix, baking powder, baking soda, salt, cinnamon, ground ginger, cloves and crystallized ginger. In a mixer, cream $\frac{2}{3}$ cup sugar and butter. Add molasses and egg and mix. Gradually add dry ingredients, mixing on low speed until combined.

Set bowl in freezer for 10 minutes to chill dough. After dough chills, form 28 balls 1-inch in diameter. Place $\frac{1}{4}$ cup of sugar in a saucer and roll balls in sugar (this step is optional). Place balls 2 inches apart on baking sheets. Bake 12 to 13 minutes. Remove from oven and let cookies set on sheets for 5 minutes, and then transfer to wire racks. Cool completely.

DRIZZLE:

In a small saucepan, cook butter over medium heat until light brown, then pour into a small bowl. Stir in confectioners' sugar and ginger and mix until blended. Add water and beat until smooth. Drizzle over cookies.

SANDWICH COOKIE FILLING:

In a small bowl, beat butter and cream cheese until light and fluffy using an electric mixer. Add cinnamon, ginger and cloves; beat to incorporate. Add marshmallow crème and mix until blended. On flat side of half the batch of cookies, spoon a heaping tablespoon of filling, and then cover filling with remaining cookies, flat side onto the filling (crinkles on the outside). Store cookies covered in the refrigerator.

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