

Festive Pulse Ginger Snaps

2 cups (500mL) brown sugar, firmly packed
1 cup (250mL) butter, salted
2 eggs
1/2 cup (125mL) molasses, cooking
2 tsp (10mL) cinnamon, ground
2 tsp (10mL) cloves, ground
2 tsp (10mL) ginger, ground
2 tsp (10mL) baking soda
3 cups (750mL) all purpose flour
1/2 cup (125mL) dry chick peas, ground & sifted
1/2 cup (125mL) dry yellow split peas, ground & sifted
6 tbsp white sugar

Preheat oven to 190 C (350 F)

Cream together brown sugar and molasses then add eggs and molasses.

In a separate bowl combine all dry ingredients except for the white sugar. Add to wet mixture one half at a time. Mix thoroughly after each addition.

Place the white sugar in a shallow dish. Roll dough into 1/2" balls, roll each ball in the white sugar and then place 2 – 3 inches apart on an un-greased cookie sheet. Dough will spread while cooking.

Bake for 9 minutes

Will make 6 dozen 2" cookies.

These cookies and/or the dough freeze well.

Serving suggestions

Warm with hot chocolate

With vanilla ice cream and chocolate shavings

Sandwich ice cream between 2 cookies

Sandwich cream cheese frosting between 2 cookies