

Cranberry Moscow Mule Gingersnaps

Food & Wine



- 2 cups sweetened dried cranberries
- 1 cup vodka, or 7-Up
- 3 cups all purpose flour, plus 2 tablespoons
- 4 teaspoons ground ginger
- 2 teaspoons ground cinnamon
- 2 teaspoons baking powder
- 1 teaspoon kosher salt
- 2 cups packed dark brown sugar
- 12 tablespoons unsalted butter, melted
- 1/2 cup ginger syrup (such as *Ginger People*) see Notes for making your own
- 2 tablespoons lime zest, from 3-4 limes (or more if they're small)
- 2 tablespoons fresh ginger, peeled and grated
- 4 large eggs
- 3 cups powdered sugar

Per Serving (excluding unknown items): 170 Calories; 3g Fat (18.9% calories from fat); 1g Protein; 31g Carbohydrate; 1g Dietary Fiber; 23mg Cholesterol; 73mg Sodium; 23g Total Sugars; trace Vitamin D; 35mg Calcium; 1mg Iron; 38mg Potassium; 38mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com

Servings: 48

You can find recipe for making ginger syrup online - not hard, just a bit time consuming.

<https://www.thespruceeats.com/make-your-own-ginger-simple-syrup-760215>

1. Place dried cranberries in a small microwavable bowl. Add vodka, pressing cranberries to submerge. Microwave on high until steaming, 45 seconds to 1 minute. Cover tightly with plastic wrap, and let stand until cranberries are plump, about 10 minutes. Drain and set aside, reserving cranberry-flavored vodka for another use.
2. Whisk together flour, ground ginger, cinnamon, baking powder, and salt in a medium bowl. Set aside. The extra 2-3 tablespoons place in a separate bowl and use as needed to make a firmer dough.
3. Combine with mixer: brown sugar, butter, ginger syrup, lime zest, and grated fresh ginger until smooth and evenly combined, about 30 seconds. Add eggs; mix until combined, about 30 seconds. Add flour mixture until just combined. If batter is really soft/loose, add in the additional flour. Fold in plumped cranberries until evenly dispersed throughout dough. Cover and refrigerate dough until thoroughly chilled and firm, at least 4 hours or up to 1 day. (Do not skip this step, as batter is loose.)
4. Preheat oven to 400°F. Place powdered sugar in a bowl. Using a 1-inch cookie scoop, drop a dough ball (about 1 tablespoon) into powdered sugar, and roll until heavily coated. Place coated dough ball on a parchment paper-lined baking sheet. Repeat procedure to form 12 cookie dough balls, spacing at least 2 inches apart. Bake in preheated oven until cookies are puffed in center and lightly browned around edges, 9 to 11 minutes. Remove from oven. Let cookies cool on baking sheet 2-5 minutes. Transfer to a wire rack; serve warm, or let cool completely. Repeat scooping, rolling, and baking process with remaining cookie dough and remaining powdered sugar.