

Bacon Fat Gingersnaps

By Julia Moskin | **YIELD 3 to 4 dozen** |

INGREDIENTS

¾ cup/150 grams rendered bacon fat (from cooking 1 ½ to 2 pounds bacon), chilled
1 cup/200 grams white sugar, plus extra for rolling
¼ cup/85 grams molasses or cane syrup
1 egg
2 cups/250 grams all-purpose flour
1 ½ teaspoons/8 grams kosher salt
2 teaspoons/10 grams baking soda
2 teaspoons/10 grams ground ginger
½ teaspoon/3 grams ground cloves
½ teaspoon/3 grams ground cinnamon

PREPARATION

Step 1

Heat oven to 350 degrees. Line two cookie sheets with parchment paper or nonstick liners.

Step 2

In a food processor fitted with a metal blade, combine all ingredients. Pulse until a smooth, stiff dough forms. Wrap dough in plastic and chill in the refrigerator for at least 2 hours or up to 1 week.

Step 3

Put a thick layer of granulated sugar into a shallow bowl. Use your hands to break off a 1-tablespoon lump of dough and roll into a ball between your palms. Drop into the sugar, roll to coat and place on prepared pans. Repeat with remaining dough, placing dough balls 2 inches apart; they will spread out as they cook.

Step 4

Bake until flat and dark brown, about 10 to 12 minutes. Let cool on baking sheet for a few minutes, then transfer to a rack to finish cooling. Repeat with remaining dough. Store cookies in an airtight container.

PRIVATE NOTES

Leave a Private Note on this recipe and see it here.