



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Sweet Potato Ginger Snaps

Ingredients

- ¼ c unsalted butter, softened
- ½ c brown sugar
- 1-2 tbsp molasses
- 2-3 tbsp sweet potato puree
- 1 large egg
- 1 tsp vanilla
- 1 orange, zested
- 1 ½ c all-purpose flour
- 1 tsp baking soda
- 1 ½ tsp ground ginger
- ½ tsp cinnamon
- ¼ tsp nutmeg
- ¼ tsp salt

Allergens: Gluten, Dairy

Directions

Set oven to 350°F and line a baking sheet with parchment paper.

In a large bowl, whisk together the butter, sugar, and molasses until creamy. Then mix in the sweet potato puree, egg, vanilla, and orange zest until fully incorporated.

In another bowl mix together your flour, baking soda, spices, and salt, then slowly begin adding the dry ingredients into your creamed butter mix until fully incorporated. Portion with an ice cream scoop or a spoon and roll them into balls. Flatten your portioned gingersnap and leave 1 ½" – 2" of space between each. Bake for 12-15 minutes or until crisp.