



Gingerbread Snowballs



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Introduction

Gingerbread snowballs are delightful treats that capture the essence of the holiday season. These soft, spiced cookies are rolled in powdered sugar, resembling little snowballs, making them a perfect addition to any festive gathering. Easy to make and incredibly delicious, they offer a wonderful blend of flavors that will warm your heart and home during the colder months.

Detailed Ingredients with measures

- All-purpose flour: 2 cups
- Ground ginger: 1 tablespoon
- Ground cinnamon: 1 teaspoon
- Ground nutmeg: 1/2 teaspoon
- Baking soda: 1/2 teaspoon
- Salt: 1/4 teaspoon
- Unsalted butter: 3/4 cup, softened
- Granulated sugar: 3/4 cup
- Molasses: 1/2 cup
- Vanilla extract: 1 teaspoon
- Powdered sugar: for rolling (about 1 cup)

Prep Time

The preparation time for gingerbread snowballs is approximately 15 minutes. This allows you to easily gather your ingredients and combine them into a delicious dough that captures the spirit of the holidays.

Cook Time, Total Time, Yield

Cook Time: 10-12 minutes

Total Time: 30 minutes (including prep and baking time)

Yield: This recipe yields about 24 snowball cookies, making it perfect for sharing with family and friends during the festive season.



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Detailed Directions and Instructions

Step 1: Prepare the Dough

In a mixing bowl, combine the flour, powdered sugar, ground ginger, cinnamon, nutmeg, and salt. Mix well to ensure the spices and dry ingredients are evenly distributed.

Step 2: Cream the Butter and Sugar

In a separate bowl, cream the softened butter with granulated sugar until light and fluffy. This should take about 2-3 minutes of mixing.

Step 3: Incorporate the Vanilla and Egg

Add the vanilla extract and egg to the creamed butter and sugar mixture. Beat until fully combined.

See also [Pepperoni Pizza](#)

Step 4: Blend in Dry Ingredients

Gradually add the dry ingredients to the wet mixture, mixing until a dough forms. Be careful not to overmix.

Step 5: Chill the Dough

Wrap the dough in plastic wrap and refrigerate for at least 1 hour. This helps the flavors meld and makes the dough easier to handle.

Step 6: Preheat the Oven

Preheat your oven to 350°F (175°C) while the dough is chilling.

Step 7: Shape the Cookies

Once chilled, scoop out tablespoon-sized portions of dough and roll them into balls. Place them on a parchment-lined baking sheet, spacing them about 2 inches apart.

Step 8: Bake the Cookies

Bake the cookies in the preheated oven for 12-15 minutes, or until they are lightly golden around the edges.

Step 9: Cool the Cookies

Remove the cookies from the oven and allow them to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

Step 10: Coat the Cookies

Once cooled, roll the cookies in powdered sugar until fully coated. This gives them a festive, snowball-like appearance.

Notes

Storage Tips

Store the gingerbread snowballs in an airtight container at room temperature for up to one week.

Freezing Instructions

You can freeze the unbaked dough for up to 3 months. Just thaw in the refrigerator before baking.

Flavor Variations

Feel free to add chopped nuts or chocolate chips to the dough for an extra twist on this classic recipe.



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Cook techniques

Chilling the Dough

Chilling the dough helps to firm it up, making it easier to shape into balls and ensuring they hold their form while baking.

See also [Raspberry White Chocolate Cheesecake](#)

Rolling in Powdered Sugar

Rolling the baked cookies in powdered sugar adds sweetness and creates the signature snowball effect, enhancing both appearance and flavor.

Baking at the Right Temperature

Baking at the appropriate temperature ensures that the cookies cook evenly, achieving the perfect texture—soft on the inside and slightly crisp on the outside.

Storing the Cookies

Properly storing the cookies in an airtight container helps retain their freshness and prevents them from becoming stale.

FAQ

Can I use different nuts in the recipe?

Yes, you can substitute different types of nuts according to your preference or availability.

What can I use instead of butter?

You can use a plant-based butter substitute or coconut oil for a dairy-free version.

How long do these cookies stay fresh?

When stored in an airtight container, the cookies can stay fresh for up to a week.

Can I freeze these cookies?

Yes, you can freeze the unbaked dough or the baked cookies for later enjoyment.

What is the best way to thaw frozen cookies?

The best way to thaw frozen cookies is to leave them at room temperature for a few hours until they are soft and ready to eat.



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Conclusion

Gingerbread snowballs are a delightful treat that captures the essence of the holiday season. These festive cookies are not only easy to make but also offer a wonderful blend of flavors and textures. Perfect for sharing or enjoying by the fireside, they embody warmth and cheer in every bite.

More recipes suggestions and combination

Chocolate Chip Snowballs

Combine classic chocolate chip cookies with powdered sugar to create a sweet twist on the traditional snowball.

See also Baileys Fudge

Pecan Sandies

Incorporate chopped pecans into the snowball mixture for a nutty flavor that complements the sweetness of the cookies.

Coconut Macaroons

Use shredded coconut in place of flour for a chewy, tropical version of snowballs that still carries the same charm.

Oreo Truffle Snowballs

Crush Oreos and mix with cream cheese, rolling them into balls and coating them in white chocolate for a decadent treat.

Maple Pecan Snowballs

Add maple syrup and toasted pecans to the snowball dough for a sweet and nutty variation that enhances the holiday spirit.



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