

# MOLASSES GINGERBREAD COOKIES



Prep time: 15 Minutes

Cook time: 15 Minutes

Total time: 30 Minutes

**Makes 12 Cookies**

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## Ingredients:

- 1 Flax Egg (see notes, or substitute 1 large Egg for non-vegan cookies)
- 2 cup **Almond Flour**
- ½ tsp **Baking Powder**
- ¼ tsp **Salt**
- 1 tsp **Cinnamon**
- ½ tsp **Ground Ginger**
- ¼ tsp **Ground Allspice**
- ¼ tsp **Ground Nutmeg**
- ½ cup **Sugar**
- ¼ cup **Molasses**

Optional:

- 1 Tbsp **Coconut or Canola Oil**
- 2-3 Tbsp **Sugar**

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## Instructions:

1. **PREP:** Preheat the oven to 350°F. In a small cup, mix together the 1 Tbsp ground flax meal with 3 Tbsp water, and allow it to sit and absorb for at least 5 minutes to create a flax egg.
2. **MIX:** In a medium sized bowl, combine the almond flour, baking powder, salt, spices, and sugar, and mix together thoroughly. Add in the molasses and flax egg and mix until thoroughly combined. This will make a pretty thick dough, but keep mixing until all of the dry ingredients have disappeared into the dough. If it still seems too dry after fully mixed, you can add in up to 1 Tbsp of oil, just enough so that the dough sticks together rather than crumbles.
3. **BAKE:** Using an ice cream scoop or a spoon, scoop out 1½ in dough balls and place them onto a baking tray lined with a Reusable Silicone Baking Mat. Optionally, you can roll the dough balls in some sugar to give them a nice crunch! With a wet fork, lightly press down on the dough to spread it out, leaving it to be about a ½ inch thick. These cookies don't spread much on their own, so they can be placed fairly close together. Once all the dough is on the mat and flattened out, place the tray into the oven and bake for 12-15 minutes. Baking them less will result in a softer cookie, whereas baking them more will provide a crunch on the outside, chewy on the inside cookie (highly recommend baking them for longer).
4. **ENJOY:** Once baked, take the cookies out of the oven and allow them to sit on the baking sheet for 5 minutes before moving to a cooling rack (they might crumble if moved right away). These can be eaten warm or once cooled, whichever you like! Allow them to cool fully before transferring to an airtight container, these will keep for 5-7 days.

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## Notes:

- **Flax Eggs** – Flax Eggs are great alternative to eggs for vegan baking, and add in a lot of nutrition as well. Just combine 1 Tbsp ground flax meal with 3 Tbsp water, and allow it to sit for at least 5 minutes before adding it to your recipe. The flax meal should soak up the water to create a thick liquid, and works great as a binding agent to help your baked goods from crumbling.