



Chewy Molasses Cookies

Equipment list

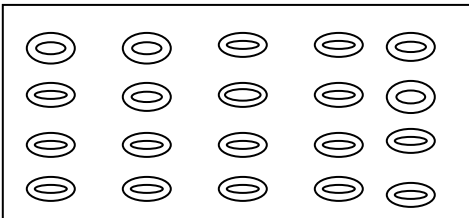
Measuring cups and spoons
Metal spatula or dough
scraper
Rubber spatula
Wooden spoon
Small bowl
Medium and large bowl
Flipper
Baking Sheet
Cooling rack

10 ml ground flax mixed with 30 ml water
60ml butter
50 ml natural cane sugar
30 ml molasses
30 ml pure maple syrup
2 ml pure vanilla extract
5ml ground ginger
2 ml ground cinnamon
2 ml baking soda
1 ml fine grain sea salt
1 ml ground cloves
300 ml light spelt flour
50 ml diced candied ginger (optional)
30ml sugar, for rolling (optional)

1. **Preheat** oven to 350°F. **CON BAKE 3/5/0 START**. Prepare cookie sheets with silicone paper.
2. Mix flax and water in a small bowl and set aside for a few minutes. Stir to combine.
3. In a large bowl, beat using the electric mixer on medium , together the butter, sugar, molasses, syrup, vanilla, and flax mixture until smooth and combined.

In the same bowl, beat in one-by one, the dry ingredients (ginger, cinnamon, soda, salt, cloves, and flour) until just combined. Be sure not to overmix.

4. Fold in diced candied ginger if using (or skip this step).
5. Shape dough into small balls and roll in a bowl of sugar (optional). Place balls 2 inches apart on the cookie sheet. Flatten cookie with a custard cup or flat bottom glass so it's about 1/2 inch thick.



Makes 12 cookies

6. Place the pan into the oven. Bake for minutes-12 minutes **TIMER 1/2 START** or until golden brown. Take pan out of oven and place on stovetop. Cool cookies on pan for 2-3 minutes to allow them to set. Remove the cookies one at a time with a flipper onto a cooling rack. Do not stack cookies until cooled.