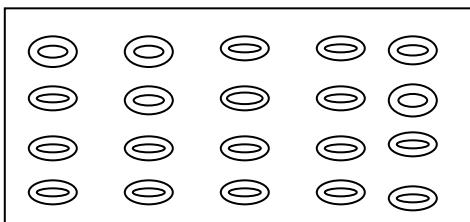




Spice Crinkle Cookies

<u>Equipment list</u>
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 (dried spice powder)
 - 2 ml ground cinnamon
 - 2 ml baking soda
 - 1 ml fine grain sea salt
 - 1 ml ground cloves
 - 300 ml light spelt flour
 - 20 ml diced candied ginger chunk (optional)
 - 15 ml natural cane sugar, ** for rolling (optional)
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- 1. Preheat oven to 350°F. **CON BAKE** 3/5/O **START**. Prepare cookie sheets with parchment 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.
 - 4. 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.
 - 5. Fold in diced candied ginger if using
 - 6. 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

- 7. 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.