



Simply Delicious Christmas

with Shauna Leinster

Molasses Gingerbread Cookies

Ingredients

- 2 ½ tsp ground ginger
- 1 ¼ ground cinnamon
- ½ tsp ground cardamom
- ½ tsp ground nutmeg
- ¼ tsp ground cloves
- ½ tsp baking soda
- ½ tsp baking powder
- ¼ sea salt
- ½ cup coconut oil, melted
- ¾ cup molasses
- ½ cup date sugar (or coconut sugar)
- 2 tbsp water
- 1 large egg
- 3 cups all-purpose gluten-free flour, sifted

Method

- Mix together the spices, baking soda, baking powder and salt, and set aside.
- Beat together the melted chocolate oil, molasses and sugar.
- Beat in the spices until well combined.
- Blend in the water and then the egg.
- Soft the flour into a large bowl, making a well in the center.
- Gradually pour in the wet mixture, bringing a little of the flour in from the center as you mix.
- Once all of the flour is incorporated, turn the dough out onto a board and knead until just smooth.
- Roll the dough onto a ball, wrap in plastic and refrigerate overnight or for up to 2 weeks.
- Preheat the oven to 350° and line 2 baking sheets with parchment paper.
- Roll out some of the dough until it is ⅛ inch thick, keeping the rest well wrapped in plastic.
- Using whatever shape cookie cutters you like, cut the dough until it is all used up.
- Gather more dough and continue rolling it all out and cutting until it is all finished.
- Bake the cookies on the sheets for 12 minutes and allow them to cool completely on a cooling rack before decorating with icing and sprinkles or whatever else your heart desires.