

## Gluten-Free Molasses Cookies

These are spicy cookies, reminiscent of the molasses crinkles. They have the sweet, dark earthy flavours of the molasses, punched up with ginger, cinnamon, cloves and allspice. They are both gluten-free and dairy-free.

Mix together dry ingredients with a whisk

- 1/2 cup sorghum flour
  - 1/2 cup teff flour
  - 1/2 cup tapioca starch
  - 1/2 cup cornstarch
  - 1 tsp. cinnamon
  - 1 1/4 tsp. ground ginger
  - 1 tsp. allspice
  - 1/4 tsp. ground cloves
  - 1/4 tsp. ground black pepper
  - 1 tsp. xanthan gum
  - 1 tsp. baking soda
  - 1/2 tsp. baking powder
  - 1/4 tsp. salt
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- 1/2 cup Earth Balance shortening
  - 2/3 cup sugar
  - 1/4 cup cooking molasses
  - 1 egg

Cream together the Earth Balance and sugar. Combine in the cooking molasses and the egg and mix thoroughly before adding the dry ingredients.

Drop by tablespoons and roll in sugar before placing on a parchment-lined cookie sheet. Bake at 350 for 12-13 minutes.

