

RECIPE

Grandma's Molasses Cookies



Ingredients

—Creamed Ingredients—

- 1 cup sugar
- ¾ cup coconut oil or butter (cool but not melted)
- 1 egg
- ½ cup molasses

—Dry Ingredients—

- 2 cups flour (gluten free 1:1 works well)
- 1 teaspoon salt
- 2 teaspoons baking soda
- 1 teaspoon ginger
- 1 teaspoon cinnamon
- ½ teaspoon cloves

—For rolling the cookies—

- Coarse Sugar

Preparation

1. **Cream sugar, coconut oil/butter, egg & molasses** with mixer until very creamy & well mixed.
2. **Mix together dry ingredients (except coarse sugar)** & add ½ cup at a time to the creamed sugar mixture.
3. **Make into small balls using a tablespoon scoop & roll into balls with hands.** If dough is sticky, refrigerate for about 30 minutes to stiffen dough & make it easier to handle.
4. **Roll balls into coarse sugar** & place on a greased, silpat or parchment paper lined baking sheet.
5. **Bake for 10 - 12 minutes** in a 350 F oven.