



Spice Cookies



It just wouldn't be Christmas without the inviting smell of gingerbread coming from the kitchen. Gluten Free, Lactose Free

Ingredients:

- 3/4 cup Crisco butter flavored
- 1 cup Granulated Sugar plus more for rolling
- 2 Eggs
- 1/4 cup Molasses
- 2-3/4 cups Gluten Free All-Purpose Baking Flour
- 2 tsp Baking Soda
- 1 tsp Ground Cinnamon
- 1 tsp Ground Ginger
- 1/4 tsp Ground Cloves
- 1/4 tsp Salt (optional)



Instructions:

- Pre-heat your oven to 325° F.
- In a large bowl, cream the Crisco and sugar together until light and fluffy. Add the eggs and molasses and beat until well combined.
- In a separate bowl, sift together the GF flour, baking soda, cinnamon, ginger, cloves and salt. Add the flour mixture to the wet mixture in spoonfuls, beating well after each addition and refrigerate for 15-20 minutes.
- Roll dough into small 1 oz balls, roll them in sugar and space them out on a parchment covered bake sheet. Bake for 10-12 minutes or until cookies appear crackled on top.
- Remove from oven and place on a wire rack to cool and sprinkle with extra sugar.

Recipe Notes:

Try not to open the oven while these cookies are baking as they do fall once removed from heat.

Also, if you're looking for a quick, home-made gift your friends and family will enjoy, these cookies look great stacked and tied with a bit of ribbon and personalized gift tags!