



Soft Molasses Cookies

Makes 4 1/2 dozen

<http://www.nourishingmeals.com/2009/12/soft-molasses-cookies-vegan-gluten-free.html>

These are the cookies for Christmas This is the recipe from the above blog with few simple changes in the instructions to take care of problems I had.

2 cups sorghum flour
1/2 cup tapioca flour
1 1/2 teaspoons baking soda
1 1/2 teaspoons xanthan gum
1/2 teaspoon salt
1 teaspoon ground cinnamon
2 teaspoons ground ginger
3/4 cup shortening
1 cup brown sugar
1/2 cup molasses
1/4 cup applesauce
2 teaspoons vanilla
2 tablespoons flax seed meal

Have ingredients at room temperature, especially important if you store your flour in the freezer like I do. Stir together dry ingredients and set aside (Everything above shortening)

Beat shortening, sugar and molasses until fluffy. Add apple sauce, vanilla and flax seed meal. Beat for 1 minute. Add dry ingredients. Beat until well mixed. Place in air tight container in refrigerator for at least 4 hours.

Preheat oven to 350 degrees F and grease a large cookie sheet. Take cookies out and roll into small balls. Bake 10 to 12 minutes. Make sure to place cookies waiting to bake away from heat or if you have room stick in fridge. If they over cook to long or dough get too warm they will spread and burn so watch carefully.

Transfer to rack to cool.

<http://www.lincolntent.com/GFCF-Desserts.html>