

# Gluten Free Molasses Cookies

From the Kitchen of Hailey Harlicker



## Ingredients

¾ cup butter-flavored Crisco  
(room temp)

1 cup brown sugar (packed)

1 egg

¼ cup molasses

2 ¼ cup gluten free flour  
(preferably Namaste brand)

½ tsp salt

2 tsp baking soda

1 ½ tsp cinnamon

1 ½ tsp ground ginger

½ tsp cloves

½ cup sugar (for rolling)

## Instructions

1. In stand mixer, add Crisco and brown sugar. Beat until smooth.
2. Add egg and molasses. Beat well.
3. Add flour, but don't stir—spoon flour into measuring cup so it doesn't get packed.
4. On top of flour, add salt, baking soda, cinnamon, ginger, and cloves. Using a small spoon, stir all of these together.
5. Beat well until barely combined. Scrape side of bowl so all flour is incorporated—DON'T overmix.
6. Cover and chill in the fridge for 3 hours.
7. Shape dough into round balls and roll into sugar (roughly 1 inch ball).
8. Bake at 350 degrees for 8–9 minutes, just until the tops start to crack.
9. Remove from oven, allow to cool, and enjoy!

