



Giant Spice Cookies

 Dairy Free

READY IN



20 min.

SERVINGS



10

CALORIES



266 kcal

DESSERT

Ingredients

- 0.3 teaspoon baking soda
- 0.5 teaspoon ground ginger
- 0.3 cup blackstrap molasses
- 18.3 ounce spice cake mix
- 2 tablespoons vanilla extract
- 0.3 cup water

Equipment

- bowl

baking sheet

oven

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, stir together the cake mix, baking soda and ginger. Make a well in the center and pour in the water, molasses and vanilla.

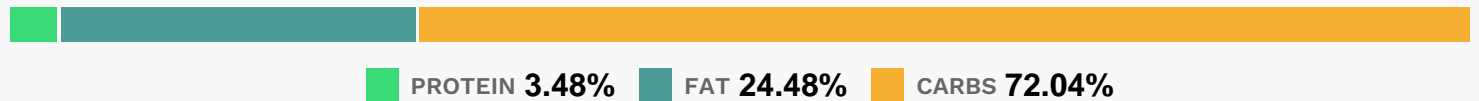
Mix until thoroughly blended.

Roll into 10 balls and place them 3 inches apart onto the prepared cookie sheets. Flatten slightly.

Bake for 13 to 15 minutes in the preheated oven, or until the tops are cracked and cookies are firm.

Remove from cookie sheets to cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:4.4, Glycemic Load:3.69, Inflammation Score:-2, Nutrition Score:6.2408695466331%

Nutrients (% of daily need)

Calories: 266.49kcal (13.32%), Fat: 7.16g (11.01%), Saturated Fat: 1.79g (11.22%), Carbohydrates: 47.39g (15.8%), Net Carbohydrates: 46.49g (16.91%), Sugar: 32.84g (36.49%), Cholesterol: 0mg (0%), Sodium: 371.99mg (16.17%), Alcohol: 0.89g (100%), Alcohol %: 1.58% (100%), Protein: 2.29g (4.57%), Manganese: 0.5mg (24.94%), Iron: 2.98mg (16.58%), Phosphorus: 120.73mg (12.07%), Vitamin B1: 0.18mg (12.06%), Potassium: 345.6mg (9.87%), Magnesium: 38.63mg (9.66%), Copper: 0.19mg (9.26%), Vitamin B2: 0.13mg (7.47%), Calcium: 72.24mg (7.22%), Vitamin B3: 1.44mg (7.22%), Folate: 26.4µg (6.6%), Vitamin B6: 0.1mg (4.89%), Selenium: 3.14µg (4.49%), Fiber: 0.89g (3.57%), Vitamin K: 3.31µg (3.15%), Vitamin B5: 0.21mg (2.13%), Zinc: 0.23mg (1.51%)