

# **Gluten-Free Gingerbread Cutout Cookies**







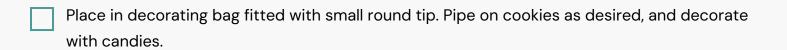
DESSERT

# Ingredients

O.8 cup sugar
0.5 cup butter softened
2 tablespoons blackstrap molasses
1 eggs
16 oz flour gluten free
1 teaspoon baking soda
1 teaspoon xanthan gum
1 teaspoon ground cinnamon

0.8 teaspoon ground ginger

	0.3 teaspoon salt
	0.3 teaspoon ground cloves
	0.3 teaspoon nutmeg
	0.5 cup peppermint candies white
	1 teaspoon shortening
	1 serving cinnamon candies gluten-free red
Εq	uipment
	bowl
	baking sheet
	oven
	wire rack
	hand mixer
	cookie cutter
	microwave
Directions	
	In large bowl, beat sugar, butter and molasses with electric mixer on medium speed until well mixed, or mix with spoon. Beat in egg until blended. In medium bowl, stir together flour blend, baking soda, xanthan gum, cinnamon, ginger, salt, cloves and nutmeg. Stir dry ingredients into sugar mixture. Cover and refrigerate about 1 hour or until firm.
	Heat oven to 375°F. On work surface sprinkled with flour blend, roll half of dough at a time 1/8 $\square$ inch thick. (Keep remaining dough refrigerated until ready to roll.)
	Cut with 2 1/2-inch gingerbread boy or girl cookie cutter dipped into flour blend.
	Place 1 inch apart on ungreased cookie sheet.
	Bake 7 to 9 minutes or until set.
	Remove from cookie sheet to cooling rack; cool completely, about 15 minutes.
	In small microwavable bowl, microwave white vanilla baking chips and shortening uncovered on Medium-High (70%) 1 minute; stir. Microwave 15 seconds at a time until mixture can be stirred smooth.



## **Nutrition Facts**

PROTEIN 5.84% 📗 FAT 32.54% 📒 CARBS 61.62%

### **Properties**

Glycemic Index:8.72, Glycemic Load:10.23, Inflammation Score:-1, Nutrition Score:2.2652173832707%

#### **Nutrients** (% of daily need)

Calories: 111.94kcal (5.6%), Fat: 4.09g (6.3%), Saturated Fat: 2.69g (16.82%), Carbohydrates: 17.44g (5.81%), Net Carbohydrates: 16.99g (6.18%), Sugar: 7.54g (8.38%), Cholesterol: 11.33mg (3.78%), Sodium: 73.77mg (3.21%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 1.65g (3.3%), Selenium: 4.93µg (7.04%), Manganese: 0.14mg (6.79%), Vitamin B1: 0.1mg (6.68%), Folate: 23.75µg (5.94%), Vitamin B2: 0.07mg (4.11%), Vitamin B3: 0.76mg (3.81%), Iron: 0.68mg (3.76%), Fiber: 0.45g (1.79%), Phosphorus: 17.5mg (1.75%), Vitamin A: 85.6IU (1.71%), Magnesium: 5.85mg (1.46%), Copper: 0.03mg (1.27%), Calcium: 11.31mg (1.13%)