



Gluten-Free Molasses Cookies



Gluten Free



Dairy Free

READY IN



55 min.

SERVINGS



48

CALORIES



88 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup brown sugar packed
- ☐ 1 eggs
- ☐ 3 tablespoons granulated sugar
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.5 teaspoon ground cloves
- ☐ 1 teaspoon ground ginger
- ☐ 0.3 cup blackstrap molasses

- ☐ 2.7 cups rice flour gluten free all-purpose
- ☐ 0.3 teaspoon salt
- ☐ 0.8 cup shortening
- ☐ 0.5 teaspoon xanthan gum

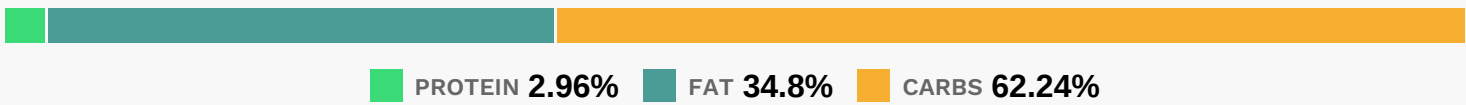
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Heat oven to 350F. In large bowl, mix brown sugar, shortening, molasses and egg with spoon. Stir in remaining ingredients except granulated sugar.
- ☐ Shape dough by rounded teaspoonfuls into 48 (1-inch) balls.
- ☐ Roll in granulated sugar.
- ☐ Place on ungreased cookie sheet 2 inches apart.
- ☐ Bake 9 to 12 minutes or until set and cookies appear dry.
- ☐ Let stand 1 minute; remove from cookie sheet to cooling rack.

Nutrition Facts



Properties

Glycemic Index:3.9, Glycemic Load:5.8, Inflammation Score:-1, Nutrition Score:1.3421739313913%

Nutrients (% of daily need)

Calories: 87.96kcal (4.4%), Fat: 3.43g (5.27%), Saturated Fat: 0.87g (5.41%), Carbohydrates: 13.78g (4.59%), Net Carbohydrates: 13.51g (4.91%), Sugar: 6.52g (7.25%), Cholesterol: 3.41mg (1.14%), Sodium: 39.26mg (1.71%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.66g (1.31%), Manganese: 0.17mg (8.52%), Selenium: 2.02µg (2.89%), Vitamin B6: 0.05mg (2.72%), Magnesium: 8.05mg (2.01%), Vitamin K: 1.75µg (1.67%), Vitamin E: 0.22mg (1.46%),

Vitamin B3: 0.26mg (1.29%), Vitamin B5: 0.13mg (1.29%), Potassium: 40.8mg (1.17%), Copper: 0.02mg (1.17%),
Phosphorus: 11.45mg (1.15%), Fiber: 0.27g (1.09%)