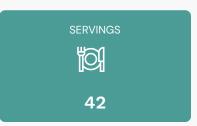


Molasses Cookies with White Chocolate Glaze

Dairy Free







DESSERT

Ingredients

0.8 cup shortening	5
1 cup brown sugar	packed

0.3 cup blackstrap molasses

1 teaspoon vanilla

1 eggs

2.3 cups flour all-purpose

2 teaspoons baking soda

1 teaspoon ground cinnamon

	1 toppoon ground ginger		
Н	1 teaspoon ground ginger		
닏	0.5 teaspoon ground cloves		
Ш	0.3 teaspoon salt		
	0.5 cup peppermint candies white		
	1 teaspoon shortening		
Eq	uipment		
	bowl		
	baking sheet		
	oven		
	wire rack		
	microwave		
Di	rections		
	Heat oven to 375°F.		
	Mix 3/4 cup shortening, the brown sugar, molasses, vanilla and egg in large bowl with spoon. Stir in remaining ingredients except white baking chips and 1 teaspoon shortening. Shape dough into 11/4-inch balls.		
	Place 3 inches apart on ungreased cookie sheet.		
	Bake 10 to 12 minutes or just until set.		
	Remove from cookie sheet to wire rack. Cool completely, about 30 minutes.		
	Heat white baking chips and 1 teaspoon shortening in small microwavable bowl uncovered on Medium-High (70%) 1 minute; stir. Microwave 15 seconds at a time until mixture can be stirred smooth.		
	Drizzle over cookies.		
	Nutrition Facts		
	PROTEIN 3.82% FAT 43.32% CARBS 52.86%		

Properties

Nutrients (% of daily need)

Calories: 100.9kcal (5.05%), Fat: 4.92g (7.58%), Saturated Fat: 1.82g (11.41%), Carbohydrates: 13.52g (4.51%), Net Carbohydrates: 13.3g (4.84%), Sugar: 8.22g (9.13%), Cholesterol: 3.9mg (1.3%), Sodium: 71.78mg (3.12%), Alcohol: 0.03g (100%), Alcohol %: 0.19% (100%), Protein: 0.98g (1.95%), Manganese: 0.12mg (5.94%), Selenium: 3.04µg (4.35%), Vitamin B1: 0.05mg (3.64%), Folate: 12.81µg (3.2%), Iron: 0.48mg (2.67%), Vitamin B2: 0.04mg (2.24%), Vitamin B3: 0.43mg (2.13%), Vitamin K: 2.08µg (1.98%), Magnesium: 7.13mg (1.78%), Vitamin E: 0.25mg (1.67%), Calcium: 15.01mg (1.5%), Potassium: 46.08mg (1.32%), Copper: 0.02mg (1.16%), Vitamin B6: 0.02mg (1.04%), Phosphorus: 10.28mg (1.03%)