

PUMPKIN GINGER MOLASSES COOKIES

Recipe Adapted from: The Veg Life

ingredients

3/4 cup Earth Balance (or, butter) at room temperature	1 teaspoon baking soda
1 cup granulated sugar	1 1/2 teaspoons ground ginger
1/4 cup pumpkin puree	1 teaspoon ground cinnamon
1/4 cup molasses	1/2 teaspoon ground cloves
2 1/4 cup whole wheat pastry flour	1/4 teaspoon salt Additional sugar for rolling

directions

Preheat your oven to 350 degrees.

Using an electric mixer, cream the butter and sugar until light and fluffy. Add the pumpkin and molasses until well combined.

In a separate bowl, combine the flour, baking soda, ginger, cinnamon, cloves, and salt. Mix until well combined.

Next, slowly add the dry mixture to the butter mixture. Mix until just combined making sure you do not over mix.

Grab a plate and add some sugar to it, maybe 1/4 cup. This is for rolling the dough in.

Using a cookie scoop (or just eyeballing it), scoop out a ball of dough onto a cookie sheet (I just scoop out a full cookie sheet worth). Then, roll the dough in your hands to make a smooth ball. Roll in sugar. Place back onto the cookie sheet. Continue until you run out of dough.

Bake for 10-12 minutes. Let the cookies cool for a bit before eating--simply so you don't burn your tongue.

Enjoy!

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