



## Chewy Five Spice Ginger Molasses Cookies *(makes 30 cookies)*

### Ingredients

#### *Wet Ingredients*

- 1¼ cups vegan butter
- 1½ cups sugar
- 2 flax eggs\*
- ½ cup molasses
- 1 Tbsp vanilla extract

#### *Dry Ingredients*

- 4 cups gluten-free flour
- 4 tsps baking soda
- ½ teaspoon salt
- 2 tsps ground ginger
- 1½ tsps ground cinnamon
- 1 tsp Chinese five spice powder\*\*
- ¼ cup sugar *(for rolling)*

### Preparation

**\*Making the Flax Eggs** *(Ingredients for Two Eggs: 2 Tbsps flaxseed meal, 5 Tbsps water)*

- In a small dish, add flaxseed meal and water, and stir. Let rest for 5 minutes to thicken.

#### **Making the Cookie Dough**

- Allow the butter to sit at room temperature for a few hours until it is soft.
- Using a hand or electric mixer, cream together the butter and sugar until it pale yellow and fluffy.
- Add in the eggs slowly and continue to mix.
- Add in the molasses and vanilla extract and mix until everything is well incorporated and fluffy.
- In a separate bowl, combine all the dry ingredients and mix well. Make sure baking soda is not clumpy before adding it to the dry mixture.
- Slowly add the dry mixture, in batches, into the wet mixture and mix on low speed. Occasionally scrape down the sides of the bowl to mix the dough evenly.
- Scoop out 2 tablespoons of cookie dough and roll it into a ball *(slightly larger than a golf ball)*. Since the dough will be very soft, cool your hands/wrists down with cold water if you find it tough to work with. *(continued)*



- In a bowl, add in 1/4 cup of sugar for rolling cookie balls. Add more later if you run out.
- Roll the cookie balls in the sugar and place on the cookie sheet with two inches of space between them (*don't press down the dough*). Bake cookies in a few batches.

### ***Baking the Cookies***

- Preheat the oven to 350F and set your oven rack to the middle of the oven. Line your cookie trays with parchment paper and set aside.
- Bake the cookies, one tray at a time for 9-11 minutes. The cookies should start to get puffy at around 8 minutes or so. It is very important not to overcook or the cookies will not flatten during the cooling stage.
- Let the cookies cool on the cookie sheet and **don't disturb for at least 10 minutes**. The cookies will slowly deflate and flatten. Once the cookies has cooled for 10-15 minutes, transfer them to a cooling rack.

### ***\*\*Chinese Five Spice Powder Recipe - Makes approx. 1/4 cup***

6 whole star anise pods

1½ tsps whole cloves *or* 1¼ tsps ground cloves

1 cinnamon stick (*3 inch long*), or two Tbsps ground cinnamon

2 Tbsps fennel seeds

2 tsps Szechuan peppercorns (*or 3 teaspoons regular peppercorns*)

### ***Instructions***

- Lightly toast any dry whole spices in a dry skillet, until fragrant - about 2-3 minutes.
- Place all ingredients in a spice or coffee grinder and grind until smooth.
- Store in a sealed, airtight spice jar. For best flavor, use within 6 months.