

Egg-Free Molasses Cookies (Vegan, Soy-Free)

Ingredients:

- 1/2 cup of shortening, such as Earth Balance or Spectrum (for soy-free)
- 1 cup white sugar
- 1 cup dark molasses
- 1/2 cup of water
- 4 cups all purpose flour
- 1 1/2 teaspoons of salt
- 1 tsp baking soda
- 1 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground allspice

Directions:

Cream shortening and sugar in a large bowl. Mix in water and molasses. Sift together flour, salt baking soda, ginger, cloves, nutmeg and allspice. Cover and chill overnight.

Preheat oven to 375 degrees. Lightly grease cookie sheets. Roll out dough 1/4 inch thick on a floured surface. Cut cookies with 3 cutter. Sprinkle with extra sugar if you like. Bake for 10 to 12 minutes. Leave the cookies on cookie sheets for 2 minutes to avoid breakage.