

# Chewy Gingerbread Cookies

{gluten-free!}



## Ingredients:

- 3/4 cup butter, softened
- 1 cup sugar
- 1 large egg
- 1/4 cup molasses
- 2 1/4 cup gluten free flour
- 2 tsp ginger
- 1 tsp baking soda
- 2 tsp cinnamon
- 1 tsp nutmeg
- 1/2 tsp salt

## Directions:

- Cream butter & sugar together
  - Beat in egg & molasses until well combined
  - Add flour, ginger, baking soda, cinnamon, nutmeg & salt into bowl and combine
  - Roll into balls. Roll the balls into cinnamon sugar and place on cookie sheet
  - Flatten slightly with the bottom of a glass
  - Bake at 350 for 9-11 minutes (until lightly golden and puffy)
  - Cool for 5 minutes on cookie sheet, and then transfer to a wire rack.
- \*makes approx. 2 dozen cookies