



Montana Gluten Free Processors

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Gluten Free Soft Molasses Cookies

Ingredients:

3 ½ - 4 cups Montana Gluten Free All Purpose Baking Mix*

2 tsp baking soda

¼ tsp salt

1 tsp ground cinnamon

1 tsp ground cloves

1 tsp ground ginger

¾ cup melted butter (1 ½ stick) (or substitute)

1 cup brown sugar

1 egg

½ cup molasses

3 to 5 Tbsp granular sugar for rolling

Directions:

- In a medium bowl, mix together the melted butter, 1 cup sugar, and egg until smooth.
- Stir in the molasses.
- Combine the 3 ½ cup All Purpose Baking Mix, baking soda, salt, cinnamon, cloves, and ginger.
- Blend dry ingredients into the molasses mixture. If dough is too sticky add the remaining ½ cup All Purpose Baking Mix.
- Cover, and chill dough for 1 hour.
- Preheat oven to 350° F.
- Roll dough into walnut sized balls, and roll them in the granular sugar.
- Place cookies 3 inches apart onto lightly greased baking sheets.
- Bake for 8 to 10 minutes in the preheated oven, until tops are cracked.
- Cool on wire racks.

Makes 3 to 5 dozen servings depending on size. Enjoy!!

** Montana Gluten Free Waffle Pancake Mix can be used in place of All Purpose Baking Mix*