

Molasses Sugar Cookies

3 flax eggs (3 tbsp. ground flax seeds, 9 tbsp. warm water)
2 sticks vegan butter (melted)*
1 1/2 cups sugar
1/2 cup dark molasses
4 cups flour
2 tsp. baking soda
1 tsp. ground cloves
1 tsp. ginger
2 tsp. cinnamon
1 tsp. salt

Mix flax eggs with wet ingredients. Mix in dry ingredients. Chill dough in refrigerator. Roll 1 inch balls of dough in sugar and bake at 375° F for 10-12 minutes.

*We used Miyoko's Creamery European style cultured vegan butter because it doesn't contain palm oil.