

Hungry Harry's™ Gingerbread Cookies

<https://hungryharrys.com/pages/gingerbreadcookies>

This Christmas classic is great any time of the year! We're partial to our allergy-friendly version below:

Prep Time: 15 minutes, plus 1 hour chilling

Cook Time: 10-12 minutes

Total Time: 20-25 minutes

Yield: 40 small cookies

Ingredients

3/4 cups coconut oil, soft, but not melted

1/2 cup brown sugar

1 egg or egg replacer

1/2 cup molasses

1 1/2 teaspoons vanilla extract

zest of 1 orange

3 1/4 cups Hungry Harry's All Purpose Flour Blend

1 tablespoon ground cinnamon

1 tablespoon ground ginger

3/4 teaspoon ground cloves

1/2 teaspoon ground nutmeg

3/4 teaspoon baking soda

1/2 teaspoon salt

Note: If you'd prefer, you can replace the cinnamon, ginger, cloves, and nutmeg with a total of 2 tablespoons plus 1 1/4 teaspoons of allergy-friendly organic gingerbread spice.

How To

Preheat oven to 350° F.

Using a hand mixer, stand mixer, or mixing bowl with wooden spoon, mix the coconut oil with the brown sugar until soft and fluffy, about one minute. Add the egg, molasses,

vanilla, and orange zest, and mix until combined. Add the baking soda, salt, spices, and Hungry Harry's All Purpose Flour Blend.

Mix until combined. Split dough in half and form into discs about 1" high. Wrap in parchment or wax paper and refrigerate for at least an hour.

After the dough has chilled, unwrap and lightly dust your counter and rolling pin with Hungry Harry's All Purpose Flour Blend. Preheat your oven to 350° F. Roll the dough to 1/8" thick and cut using your favorite cookie cutters. Place on a parchment lined sheet tray and bake for 8 - 10 minutes, depending on size, turning halfway through the baking process. Cool completely before icing.