



Mix : Crunchy molasses cookies

Gluten-free, dairy-free (casein-free) and hypotoxic

By: Cuisine L'Angélique



YIELD : APPROX. 24 COOKIES

INGREDIENTS

- 1 box of [Cuisine L'Angélique Cookie Mix](#)
- 65 ml (1/4 cup) flaxseed
- 5 ml (1 tsp.) ground cinnamon
- 5 ml (1 tsp.) ground ginger
- 125 ml (1/2 cup) light olive oil
- 125 ml (1/2 cup) molasses
- 1 egg

PREPARATION

1. Grind flaxseed in a coffee grinder. Blend ground flaxseed, cookie mix, ground cinnamon and ground ginger.
2. In a small bowl, stir oil, molasses, and egg.
3. Add liquid ingredients to the dry ingredients. Using a wooden spoon, blend thoroughly.
4. Cover bowl and refrigerate for at least 1 hour.
5. Preheat the oven to 350 °F (180° C).
6. Shape dough into small balls and place on a baking sheet lined with parchment paper.
7. Do not flatten the balls of dough. Cookies will naturally flatten while cooking.
8. Bake on top rack for 10 to 12 minutes until golden.
9. Remove from oven and allow to cool on baking sheet for 2 minutes.
10. Using a spatula, transfer cookies onto a wire rack and allow to cool completely.



TIP

See the product sheet of this mix to see [nutritional values and ingredients](#).