

Molasses Cookies (Gluten Free)

Savor a classic molasses cookie! Featuring the distinctive taste of molasses and sorghum, our specially crafted cookies are perfect for those with gluten sensitivities or anyone looking for a unique and delectable cookie experience.



Servings: 12 cookies
Prep Time: 15 minutes
Cook Time: 6-8 minutes

Ingredients

3/4 Cup Butter (Softened)
1 Cup Brown Sugar
2 Large Eggs
3 tablespoons Molasses
1/4 Cup [Sorghum Sourdough Starter](#)
1 2/3 Cups Sorghum Flour
1 tsp Baking Soda
2 tsp Ground Cinnamon
1 1/2 tsp Ground Ginger
Granulated Sugar for Garnish

Directions

1. In a small bowl, combine the flour, baking soda, cinnamon, and ginger. Using a [stand mixer](#) with a [paddle and bowl scraper](#), cream the butter and brown sugar until light and fluffy.
2. Add the eggs one at a time, ensuring thorough mixing after each. Add the molasses and starter, then mix again.
3. Add the dry ingredients and blend until fully integrated. The dough should detach from the bowl. Add more flour if necessary.
4. Using a [cookie scoop](#), place portions of dough onto a [baking sheet](#) lined with parchment paper. Dip the back of a teaspoon in sugar and gently press into each cookie to slightly flatten.
5. Bake at 375°F for 6-8 minutes, depending on size. Transfer to a [rack](#) to cool.