



Spiced Molasses Cookies

Makes 36 cookies

Ingredients:

1 can	<i>Maddy's Homestyle Sugar Cookie Mix*</i>
6 tbsp	Margarine, dairy free, unsalted
2 tbsp	Water
¼ cup	Molasses
1 tsp	Ground ginger
1 tsp	Ground cinnamon
¼ tsp	Nutmeg
¼ tsp	Cloves



Preparation:

1. Pre-heat oven to 375°F.
2. In large bowl, combine all ingredients. Initially dough will look dry, continue to stir until a smooth ball of dough forms.
3. Shape dough into 36 balls and place onto ungreased cookie sheet, 2 inches apart.
4. Bake for 12-15 minutes.
5. Cool for one minute before removing from cookie sheet. Cool completely; store in airtight container.

For a fun activity: Roll dough flat and use cookie cutters of choice to create holiday shapes. For easier rolling, divide dough into smaller portions to flatten. Follow directions above, when cookie has cooled after baking, decorate as desired to create colorful holiday cookies that everyone can enjoy.

Nutritional Information

Serving size	Calories, kcal	Protein, g	Phenylalanine, mg	Leucine, mg
Per Cookie	65	0.02	1.0	1.5

* Applied Nutrition