



Giant Pumpkin and Molasses Cookies

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

By: Cuisine l'Angélique

YIELD : **ENVIRON 18 BISCUITS**

PREPARATION: **15 MINUTES**

COOKING: **25 MINUTES**

INGREDIENTS

- 50 g (1/3 cup) flaxseed
- 455 g (3 1/4 cup) all-purpose flour "[La Merveilleuse](#)"
- 10 ml (2 tsp) baking soda
- 7.5 ml (1 1/2 tsp) ground cinnamon
- 7.5 ml (1 1/2 tsp) ground ginger
- 2.5 ml (1/2 tsp) sea salt
- 125 ml (1/2 cup) plant-based milk substitute
- 10 ml (2 tsp) cider vinegar
- 1 egg
- 50 g (1/4 cup) light olive oil
- 165 g (3/4 cup) cane sugar
- 360g (1 cup) molasses
- 250 g (1 cup) [pumpkin puree](#)

PREPARATION

1. Finely grind the flaxseed in the coffee grinder. In a bowl, combine flour, flaxseed, baking soda, spices and salt.
2. Combine plant-based milk substitute and cider vinegar. Set aside. Put the egg, oil, cane sugar, molasses and pumpkin puree in a large bowl. Stir vigorously with a whisk.
3. Using an electric mixer, blend the dry ingredients with the liquid mixture, alternating with the plant-based milk substitute and mixing after each addition. Start and finish with the dry ingredients. Beat until mixture thickens (about a minute).
4. Cover the dough and let stand in the refrigerator for four to six hours.
5. Preheat the oven to 180 °C (350 °F).
6. Spoon onto a baking sheet lined with parchment paper.
7. Bake on top rack for about 25 minutes until golden brown.
8. Gently remove the cookies with a spatula and allow to cool on a wire rack.



TIP

* As molasses liquefies very quickly when baking, the gluten-free cookie dough must really be very cold before baking. This allows the cookies to cook without flattening too much.

** I like to use an ice cream scoop to get same-sized cookies.

FOR HALLOWEEN

Enjoy decorating for the season!



ICING AND ICING SUGAR RECIPES

NUTRITION FACTS

Per portion: 200 Calories
1 biscuit

Fat: 4,5 g	7 %
Saturated 0,5 g	
Trans 0,1 g	3 %
Polyunsaturated: 1,5 g	

Omega-6: 0,5 g	
Omega-3: 0,8 g	
Monounsaturated: 2,5 g	
Cholesterol: 10 mg	
Sodium: 210 mg	9 %
Carbohydrate: 39 g	13 %
Fibres: 2 g	8 %
Sugars: 16 g	
Protéines: 2 g	
Vitamin A	6 %
Vitamin C	2 %
Calcium	20 %
Iron	30 %
Copper	25 %
Magnesium	30 %
Manganese	70 %