



## **Vegan Molasses Cookies**

- 1 Neat egg
- ½ cup Earth Balance
- ¼ cup sweet potato or pumpkin puree
- ¼ cup unsulphured molasses
- 1 teaspoon vanilla
- 1 cup granulated sugar
- 2 ¼ cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons ground ginger
- 1 teaspoon cinnamon
- ½ teaspoon ground cloves
- ½ teaspoon kosher salt

Directions: Mix or sift together the flour, baking soda, spices and salt. In stand mixer bowl cream the Earth Balance and sugar. Prepare Neat egg per package directions. Add to sugar mixture. Beat in sweet potato puree, molasses and vanilla. Add half of the dry ingredients mixing until incorporated. Scrape sides of bowl and add remaining half. Do not overmix. Cover bowl and refrigerate for one hour.

Preheat oven to 350 degrees. Line baking sheet with parchment paper. With ice cream scoop, form balls of dough and roll in sugar to coat. Place two inches apart on sheet and flatten ball slightly. Bake 11-13 minutes until center is set. Cookie will be soft and chewy in center with cracked crunchy edges. (For crisper centers bake a few minutes longer.) Let cookies cool on sheet for 2-3 minutes before transferring to a wire rack.

*Submitted by Ruth H. of Iowa*