

# Chewy Molasses Spelt Cookies

Vegan, nut-free

By Angela Liddon

With crispy edges and chewy middles, these are hard to resist. The candied ginger is optional, so no worries if you don't have any. I made the first batch without candied ginger and the second with it. I think I prefer the version without the candied ginger as they were a bit less sweet. If you want to cut back on the sugar, omit the candied ginger and the optional rolling in sugar. Either way, they'll be a nice treat no matter which way you make them!

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Yield	Prep Time	Cook time
1 dozen cookies	15 Minutes	12 Minutes

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## Ingredients:

1/2 tablespoon ground flax mixed with 2 tablespoons water  
1/4 cup vegan butter  
1/4 cup natural cane sugar  
2 tablespoons blackstrap molasses  
2 tablespoons pure maple syrup  
1/2 teaspoon pure vanilla extract  
1 teaspoon ground ginger  
1/2 teaspoon ground cinnamon  
1/2 teaspoon baking soda  
1/4 teaspoon fine grain sea salt  
1/4 teaspoon ground cloves  
1 & 1/4 cups light spelt flour  
1/4 cup diced candied ginger (optional)  
2-3 tablespoons sugar, for rolling (optional)

## Directions:

1. Preheat oven to 350F. Line 1 large baking sheet with parchment paper.
2. Mix flax and water in a mug and set aside for a few minutes. Stir to combine.
3. In a large bowl, beat together the butter, sugar, molasses, syrup, vanilla, and flax mixture until smooth and combined.
4. In the same bowl, beat in one-by one, the dry ingredients (ginger, cinnamon, soda, salt, cloves, and flour) until just combined. Be sure not to overmix.
5. Fold in diced candied ginger if using (or skip this step).
6. Shape dough into small balls and roll in a bowl of sugar (optional). Place balls 2 inches apart on the cookie sheet. Carefully flatten ball slightly with hand so it's about 1/2 inch thick.
7. Bake cookies for 12 minutes for a crispier cookie, or 10 minutes for a softer cookie (I did 12). Cool on the pan for 5 minutes before transferring to a cooling rack for another 10-15 minutes. Enjoy!

Notes: 1) You can probably swap the light spelt flour for all-purpose flour if desired. 2) This recipe can be doubled if you desire 24 cookies instead of 12. 3) I used a combo of cane sugar and turbinado sugar for rolling (the turbinado makes it really crunchy), but you can use all cane sugar if you prefer.