



Molasses Cookies with Pumpkin Seed Butter

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

By: Cuisine l'Angélique

PORTIONS : 20

PREPARATION: 10 MINUTES

CUISSON : 14 MINUTES

INGREDIENTS

- 210 g (1 1/2 cups) all-purpose flour "[La Merveilleuse](#)"
- 30 g (1/3 cup) quinoa flakes
- 5 ml (1 tsp) baking powder
- 5 ml (1 tsp) ground cinnamon
- 5 ml (1 tsp) ground ginger
- 0.5 ml (1/8 tsp) salt
- 160g (1/2 cup) molasses
- 140 g (1/2 cup) pumpkin seed butter
- 100 g (1/2 cup) light olive oil
- 1 large egg (55 g)
- 15 ml (1 tbsp) chia seeds (ground or whole*)
- 5 ml (1 tsp) vanilla extract

PREPARATION

1. In a bowl, combine flour, quinoa flakes, baking powder, spices and salt. Set aside.
2. In another bowl, combine molasses, pumpkin seed butter, oil, egg, chia and vanilla extract. Stir vigorously with a whisk and let stand for 15 minutes.
3. After the rest time, stir the dry mixture into the liquids and stir well with a wooden spoon.
4. Cover the dough and refrigerate for 10 to 12 hours (overnight).
5. Preheat the oven to 350° F (180° C).
6. **To bake cookies, you have two options:**
 - A:** Form about 20 balls of dough, place on a baking sheet lined with parchment paper and flatten them with a wet fork to about 6 cm (2.5 inches) in diameter.
 - B:** Place a small portion of the dough on wax paper or parchment paper and flatten with your hands to a thickness of about 1.5 cm (1/2 inch). Cut with a cookie cutter and place them gently on a baking sheet lined with parchment paper. Decorate, to taste (with pumpkin seeds, for example).
7. Bake on top rack for 14 to 16 minutes or until golden brown.
8. When out of the oven, wait 2 minutes before gently removing the cookies with a spatula and then allow to cool on a wire rack.



These "dry" cookies can easily be stored on the counter for a week in a metal, glass or terracotta cookie container.

TIP

* You can grind your chia seeds in a coffee grinder if you don't want to have the little crunch typical of whole chia seeds in your mouth.

** The dough, even after cooling, will not be completely hard. For cookie-cutter baking, you can put the dough in the freezer for 15 to 20 minutes (or more, enough for the dough to harden slightly) before moulding the cookies. This will allow the dough to be a little firmer and will make it easier to cut.

