

Vegan gingerbread cut-out cookies

INGREDIENTS

- **1/3 cup** vegetable shortening
- **1/4 cup** sugar
- **1/3 cup** molasses
- **2 1/4 tbsp** hot water
- **1/2 tsp** pure vanilla extract
- **1 1/2 cups** flour
- **1 tsp** baking powder
- **1/2 tsp** baking soda
- **1 tsp** ground cinnamon
- **1/2 tsp** ground ginger
- **1/4 tsp** allspice
- **1/4 tsp** salt

DIRECTIONS

In a medium bowl, mix flour, baking powder, baking soda, cinnamon, ginger, allspice and salt. Set aside.

In a large bowl, cream shortening and sugar with a fork. Stir in molasses, hot water and vanilla with large spoon. Stir in flour mixture until smooth, 1 minute.

Cover dough. Chill 2 to 4 hours.

On lightly floured surface, roll out dough. Cut out shapes. Bake on cookie sheet in 400F oven 8 to 10 minutes, depending on size. Cool on sheet. Decorate as you like.

Makes 18 to 24 cookies.

**Brought
to you by**



**Insiders
Report™**