

You'll Need:

1 Cup Coconut oil
1 Cup Sugar
1 Cup Molasses
2 TBSP Flax Seed Mill + 6 TBSP of warm water
4 Cups all purpose flour (or whatever flour you prefer)
1 tsp of salt
1 tsp baking powder
1 tsp baking soda
1 tsp cinnamon
1 tsp cloves
1 tsp ginger
1 tsp of nutmeg

4TBSP sugar (for cookie dusting before baking, optional)

- 1) In a large mixing bowl, mix together, flour, salt, baking powder, baking soda, cinnamon, cloves, ginger and nutmeg. Set aside.
- 2) In a small bowl, make the flax seed binder by mixing 2 TBSP of flax seed mill with 6 TBSP of water. Whisk together and let sit while you move on to step 3.
- 3) In a large bowl or stand up mixer, cream together the coconut oil and the sugar. (Beaters or stand up mixer). Leave no chunks. **TIP:** If your coconut oil is solid, melt it down slightly for easier mixing.
- 4) Add flax seed binder mix and molasses to the mixing bowl with the creamed coconut oil. Mix together thoroughly until it's smooth and everything is incorporated.
- 5) Add dry ingredients from step one into the wet ingredients and mix everything all together until it forms a solid dough. (It comes together very quickly).
- 6) Preheat your oven to 350 degrees. While the oven is preheating, refrigerate your dough. **TIP:** keep in mind coconut oil solidifies quickly so you don't want to refrigerate it for longer than 15 minutes if you plan on working with it right away. The dough stores well in the refrigerator, but will need time to come to room temperature before it's able to be rolled out if it's too cold.
- 7) Roll out dough using a rolling pin (or a pint glass if you need a quick solution for a rolling pin) to about 1/4" thick. Use your favorite cookie cutters to make gingerbread folks or ugly sweaters and place on a baking sheet lined with silicone matts or parchment paper. (Greased cookie sheet isn't ideal as it changes the overall oil level that absorbs into the cookie).

- 8) Gently press the tops of cookies with sugar before baking. I usually use a small spoon to sprinkle sugar over the dough and then gently press it in using my fingertips. This step is strictly for looks when they're finished and if you plan to decorate with icing can be skipped!
- 9) Bake at 350 for 8-12 minutes. (This will depend on your oven but also how chewy or crunchy you prefer your gingerbread. I usually take mine out right about 10 minutes for a solid but chewy gingerbread). Leave out to cool fully. They're very soft when they're warm, but solidify as they come to room temperature.
- 10) EAT!! (Or decorate however you see fit and then eat).