

Iced Molasses cookies

Vegan version

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Add some drunken raisins (soaked in rum or bourbon) for a grownup twist.

Cookies

- 1/2 cup (100g) vegetable shortening
- 1/2 cup (100g) plant butter, cultured preferred
- 1/3 cup (113g) molasses
- 2 cups (396) sugar
- 1 teaspoon salt
- 2 teaspoons ground ginger
- 1 teaspoon ground allspice
- 3 cups (360g) King Arthur Unbleached All-Purpose Flour
- 1 teaspoon baking soda
- 1 tablespoon ground flaxseed mixed with 2 1/2 tablespoons water*
- 1 cup (170g) raisins soaked in 3 tablespoons (43g) rum or bourbon, optional



Frosting

- 3 to 4 cups (12 to 454g) vegan confectioners' sugar
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 1/4 to 1/3 cup (57 to 85g) plant milk or water

Dough: In a large mixing bowl beat together the shortening, plant butter, molasses, sugar, and spices. Mix in half the flour and baking soda until combined. Scrape the bowl and beat in the flax egg and the remaining flour. Scrape once more, and mix in the raisins if using.

Let the dough rest at room temperature while the oven preheats.

Preheat the oven to 350°F. Lightly grease (or line with parchment) two baking sheets.

Shape or scoop the dough into 1 1/2" balls; a tablespoon cookie scoop works well here. Place on the prepared baking sheets, leaving plenty of space between them.

Bake for 13 minutes; they'll puff up and look soft, barely brown at the edges. Remove them from the oven and let cool for 5 minutes on the pan before transferring them to a rack to cool completely. They'll become crisp as they cool.

For the frosting: In a medium microwave safe bowl or measuring cup whisk together the sugar, salt, and the lower amount of liquid. Heat in the microwave for 30 to 45 seconds. Whisk again and add more liquid as needed to achieve a thick but spreadable consistency (similar to molasses).

Use a pastry brush to paint the frosting over the tops of the cookies. Place on a rack for several hours to let the glaze harden and dry. Yield: 36 to 38 cookies.