

Gingersnaps

3/4C Margarine

1C White Sugar

1 Egg (or egg replacer equivalent, if using egg replacer, only add the dry mixture)

1/4C Molasses

2/3C Buckwheat flour

2/3C Arrowroot flour

2/3C Soy flour

1Tbsp ground Ginger

1tsp ground Cinnamon

2tsp Baking soda

1/2tsp Salt

1/2C White sugar for decoration (optional) Preheat oven to 175C or 350F In a medium bowl, mix together the margarine & 1C sugar until smooth. Add/ beat in the egg & molasses until blended in. Combine flours, ginger, cinnamon, baking soda & salt (mix them beforehand, ziplock bag to shake them together works). When dry mixture is mixed, add to the molasses mixture to form a dough. Roll the dough into 1" balls (roll in the extra sugar if wanted) then press them slightly when you put them on the cookie sheets (ungreased cookie sheets/ baking paper) placing them at least 2" apart Bake for 8-10 min in preheated oven. Allow them to cool for 5 minutes after taking them out of the oven before transferring them to wire racks to cool completely