

Gluten Free Vegan Pumpkin Molasses Cookies Recipe

Makes 150 cookies

10 cups pumpkin purée (about 6 – 15 oz cans)
10 cups organic cane sugar
5 cups Earth Balance vegan butter
2 ½ cups molasses
3 TBS vanilla extract
22 ½ cups Bob's Red Mill GF flour
7 TBS cinnamon
6 TBS and 2 tsp baking soda
7 TBS xanthan gum
5 TBS ground ginger
4 teaspoon salt

Directions:

- 1). In a mixing bowl, mix together the pumpkin purée, sugar, vegan butter, molasses and vanilla extract
- 2). In another mixing bowl, whisk together the flour, cinnamon, baking soda, xanthan gum, ginger, cloves and salt.
- 3). Slowly add the dry ingredients to wet ingredients and mix until combined.
- 4). Refrigerate the dough for at least an hour
- 5). Roll the dough into small balls (little smaller than golf ball) and drop them into another bowl with additional sugar. Roll them in the sugar and place about ½ inch apart on parchment lined sheet pans. Do not flatten them.
- 6). Bake for 10 to 12 minutes at 325 F.

This recipe makes about 150 Vegan Pumpkin Molasses Cookies.