

GLUTEN FREE, VEGAN GINGERBREAD MEN COOKIES



Ingredients |

- 2 $\frac{3}{4}$ cup Palm shortening
- 3 cup Sucanat
- 2 cup Evaporated cane juice
- 1 $\frac{1}{2}$ cup Molasses
- 1 $\frac{1}{2}$ cup Hemp milk
- 6 tablespoons Gingerbread spice
- 5 $\frac{1}{2}$ teaspoons Baking powder
- 8 teaspoons Egg replacer powder
- 5 teaspoons Baking Soda
- 5 teaspoons Sea salt
- 9 $\frac{1}{2}$ cups Manini's Gluten Free Multi-Purpose Flour

Directions |

Cream first 5 ingredients in mixing bowl. Add dry ingredients and mix together. Roll out to $\frac{3}{4}$ inches thick with a dusting of Manini's flour to keep dough from sticking, cut and place on a lined sheet. Bake at 325 for 16 min. Cool slightly on pan then transfer to cooling rack.

Yield - 24 gingerbread cookies