

gluten-free gingerbread cookies

guest post recipe by Christina McNaughton of [Life on Manitoulin](#)

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ingredients:

1 egg
1/2 cup molasses
1 cup sugar 1/2 cup solid vegetable shortening, melted (not butter or margarine)
1 1/2 tsp baking soda
2 1/2 cups gluten-free flour
1 tsp cinnamon

** We double the recipe to make a bigger batch and add nutmeg as well.

For gluten-free flour:

2/3 cups of EACH flour: Quinoa, Amaranth, Millet, and Brown Rice

Icing:

1 1/2 cups icing sugar
1 egg white
1/2 tsp lemon juice

directions:

In a large bowl mix together the egg, molasses, sugar, melted shortening, and baking soda. Beat well.

In a separate bowl, stir together the flour and spices.

Add flour mixture to wet mixture gradually, and make sure to blend well.

Chill dough overnight (or for several hours).

Cut dough into 4 pieces and squish each portion into a ball. Flour well so it's not too sticky.

Roll between parchment or wax paper. Cool after rolling OR after cutting so not too soft. They are pretty much impossible to move!

Roll to 1/8 in thickness.

You don't have to make gingerbread people. You can make stars, trees, snowflakes, or whatever festive cookie cutter shapes you have. Make sure to cut big ones far apart and little ones between. Very hard to move them without messing them up!

Carefully transfer cookies to lightly greased cookie sheet and bake at 350 degrees for 5 to 7 minutes until lightly browned around edges. Make sure not to let them burn!

Let cool for two minutes before moving them to cooling rack.

In a bowl, beat together icing ingredients until fluffy. The more you beat, the better the icing for this recipe. Divide icing into several bowls if you want to make different colour icing. Otherwise, leave white and use coloured sugar crystals, sprinkles, candies, and other embellishments. You can use a pastry bag and pipe the icing or just let your kids go nuts and decorate their cookies free-hand and as crazy, wacky, and zany as they like. Cooking with kids is all about fun!

Place gluten-free gingerbread cookie creations on tray until the icing has hardened. You can store the cookies in an air-tight container, cookie jar, plastic Ziploc bag, etc. They make cute gifts to hand out during the holidays!