

Amanda's Spice Cookies

- 2 1/4 cups (300 grams) AP flour
- 2 tsp baking soda
- 1 tsp salt
- 2 tsp cinnamon
- 1/2 tsp black pepper
- 1 tsp cardamom
- 1 tsp cloves
- 1 tsp ginger
- 1 tsp galangal
- 1 tsp dried orange peel

(Ratios and exact spices should be adjusted to bakers tastes and the contents of their spice cabinet)

1. Sift dry ingredients together and set aside
2. In stand mixer cream together on high
3. 3/4 cup (1.5 sticks) butter
4. 1 cup granulated sugar
5. 1/2 cup brown sugar until light (~ 3 minutes)

Then add

- 1/8 c applesauce
- 1/8 c maple syrup
- 1/8 c molasses and mix until well combined

1. Add dry ingredients and mix until just combined
2. Bake at 375F for 7-8 minutes space well as cookies will spread

Makes 5- 7 dozen cookies when using ~ 1/2 tablespoon portions of dough