

## Amanda's Spice Cookies

- 2 1/4 c AP flour
- 2 tsp baking soda
- 2 tsp cinnamon
- 1 tsp citrus peel (usually dried orange)
- 1 tsp ground cloves
- 1 tsp ground ginger
- 1/2 tsp nutmeg
- 1/2 tsp cardamom
- 1/4 tsp fresh ground black pepper
- 1 tsp salt
- 3/4 c margarine
- 1/2 c granulated sugar
- 1/2 cup brown sugar
- 1/8 cup molasses
- 1/8 cup maple syrup
- \*optional\* for a gingersnap type crisp cookie add 4 tsp applesauce
- extra sugar to roll cookies in

Heat oven to 375 and line baking sheets with parchment paper. Sifts together flour, baking powder, spices and salt and set bowl aside. Beat margarine with the sugars on high speed until light. Add molasses (and applesauce if using) and mix well. Add in the dry ingredients and mix until just combined. Roll into balls and roll in sugar (or use a spoon to drop dough onto cookie sheets if you added the applesauce, cause they'll be too soft). Bake for 8-12 minutes.