

## Amanda's Spice Cookies

- 2 1/4 c AP flour
- 2 tsp baking soda
- 2 tsp cinnamon
- 1 tsp ground cloves
- 1 tsp ground ginger
- 1 tsp dry citrus peel (I usually use orange)
- 1/2 tsp cardamom
- 1/2 tsp nutmeg
- 1/4 tsp fresh ground black pepper
- 1 tsp salt
- 3/4 c margarine
- 1 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

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 (if using applesauce variant then use a spoon to drop dough onto cookie sheets as the dough is too soft to roll). Bake for 8-12 minutes.