

Snowflake Spice Cookies

Serving Size 1 cookie

Servings 24

Prep Time 25 min

Cook Time 45 min



Nutrition Information

Calories	111.65
Fat	5.25 g
Saturated fat	2.55 g
Polyunsaturated fat	0.2 g
Monounsaturated fat	1.2 g
Cholesterol	18.05 mg
Sodium	78.55 mg
Carbs	15.75 g
Fiber	1 g
Protein	1.7 g

Health Benefit

[Low Fat](#)

Ingredients

- 1 cup [whole wheat flour](#)
- 1/2 cup [all-purpose flour](#)
- 1/2 cup [almond flour](#)
- 1 teaspoon [baking soda](#)
- 1 teaspoon [baking powder](#)
- 3/4 cup [brown sugar](#)
- 1/2 cup [unsalted butter \(about 1 stick\), at room temperature](#)
- 1/4 cup [applesauce, sweetened](#)
- 1 teaspoon [ground ginger](#)
- 1 teaspoon [cinnamon](#)
- 1/2 teaspoon [ground cloves](#)
- 1 [large egg](#)
- 1/4 cup [light molasses or maple syrup](#)
- 1 cup [powdered sugar](#)
- 1 tablespoon [non-fat milk](#)

1/2 teaspoon [pure vanilla extract](#)

Sanding [Sugar](#)

Directions

1. Preheat oven to 350°F. Sift together flours, baking soda, and baking powder and set aside.
2. In the bowl of a stand mixer, combine brown sugar, butter, and applesauce. Mix on medium-high until smooth, about 1 minute. Add the ginger, cinnamon, cloves, egg, and molasses and mix on medium until just combined, about 2 minutes. Add the flour mixture and stir until just combined, about 2 minutes. Refrigerate dough for 15 minutes.
3. Drop rounded tablespoons of dough onto a cookie sheet, about 2" apart. Bake until puffed and lightly golden, about 15 minutes. Let cookies cool for 5 minutes on sheet before transferring to a rack. Let cool completely. Repeat with remaining dough.
4. If icing cookies, whisk together sugar, milk, and vanilla until smooth and thick in consistency. Load into a piping bag. Drizzle cookies with icing and sprinkle with sanding sugar. Let icing set before serving.

Nina Lincoff