

## Gingerbread Cookies

Sesame seeds add a delicate crunch to these spicy treats. I like it when the cookies soften up as they are stored, but my husband is a crisp cookie fan, so I reheat them for a few minutes in a warm oven before serving the second day.

*Makes 48 cookies*

### Ingredients

2 cups whole wheat pastry flour  
¼ cup white sesame seeds  
2 teaspoons baking powder  
1 tablespoon ground ginger  
1 teaspoon ground cinnamon  
1 teaspoon unsweetened cocoa powder  
¼ teaspoon ground clove  
1/8 teaspoon salt  
¾ cup trans-fat free, margarine  
¾ cup firmly packed dark brown sugar  
2 teaspoons vanilla extract  
2 egg whites  
¼ cup unsulfured dark molasses

### Directions

Preheat an oven to 350°F. Coat 3 large cookie sheets with non-stick spray. Set aside. In a large bowl, stir together the flour, sesame seeds, baking powder, ginger, cinnamon, cocoa powder, clove, and salt. Set aside.

In another large bowl, with a wooden spoon mash the margarine, brown sugar, and vanilla until creamy and well combined.

Add the egg and molasses and stir until blended. Stir in the flour until a smooth soft dough forms. Drop by tablespoons onto the cookie sheet and bake 10 to 12 minutes until the cookies have puffed and are firm to the touch. Transfer to a wire rack to cool completely. Store in an air-tight container for up to 3 days.

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As a private chef and recipe developer, Jennifer Iserloh - also known as Skinny Chef - has created hundreds of nutrition-packed dishes for families including top celebrities and well known health focused publications. Her food philosophy is absolutely simple: Cook nourishing meals, find an exercise routine that works and go ahead, enjoy the things you love. Find out more at [SkinnyChef.com](http://SkinnyChef.com)!