

# GINGER MOLASSES COOKIES

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## INGREDIENTS

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1/4 cup melted and cooled  
coconut oil

1/2-1 tsp stevia to taste

2 tbsp molasses

1 egg, at room temperature

1 tsp vanilla

3/4 tsp ginger

1/4 cup coconut flour

1 cup almond flour

1/2 tsp cinnamon

1/2 tsp allspice

1/4 tsp sea salt

## PROCEDURE

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Preheat oven to 350 degrees.

In large bowl, mix melted and cooled coconut oil, stevia molasses, egg, and vanilla.

Next add in almond flour, coconut flour, baking soda, spices, and sea salt: mix well to combine a dough. Let the dough rest for a few minutes.

Scoop spoonful of dough, then use your hands to roll dough into a ball.

Roll dough in stevia then place on an ungreased baking sheet.  
Gently flatten the dough with your hand or back of a glass.  
Bake 8-11 minutes.

Allow to cool on cookie sheet for 10 minutes before transferring to a wire rack to finish cooling. Makes about 10 cookies.