

# GINGERBREAD COOKIES

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## INGREDIENTS

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1 1/2 cup almond flour

1/4 cup arrowroot starch

2 tsp ginger

1/2 tsp cinnamon

1/2 tsp sea salt

1/4 tsp baking soda

2 tbsp coconut oil, melted

1/4 cup maple syrup

1 tbsp molasses

extra arrowroot starch for rolling  
and cutting

## PROCEDURE

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Preheat oven to 350 degrees and line a baking sheet with parchment paper. Combine almond flour, arrowroot starch, ginger, cinnamon, sea salt and baking soda and stir. Add coconut oil, maple syrup and molasses and stir again until sticky dough is formed.

To make cutout cookies, place dough in freezer for 30 minutes to help it firm up, or leave in overnight. Place dough on pastry mat, sprinkle with arrowroot starch to help prevent sticking. Use rolling pin to roll out dough into a flat sheet' about 1/4 inch thick.

You can also skip the cutouts and just roll the dough into balls, roll into stevia, and flatten them on the baking sheet with your hand.

Bake 350 degrees for about 10 minutes for cookies with a soft center, or 14-15 minutes for a crispier cookie. Allow to cool pan before removing and icing.