

Food Babe's Classic Real Ginger Cookies



Prep Time:	Cook Time:	Total Time:	Serves:
35 mins	10 mins	45 mins	12

<https://foodbabe.com/ginger-cookies>

Ingredients:

- 1 cup almond flour (nut allergy - use spelt flour)
- ½ cup oat flour
- 1 egg
- 2 tablespoons coconut oil
- ¼ cup maple syrup - grade B
- 1 ½ tablespoons molasses
- ¼ teaspoon pure vanilla extract
- ¾ teaspoon ginger root, grated
- ½ teaspoon ground cinnamon
- ½ teaspoon ground cloves
- ⅛ teaspoon sea salt
- ¼ teaspoon baking soda

Instructions:

1. In a bowl, mix all of your ingredients together until combined.
2. Place in the refrigerator for at least 30 minutes to allow the batter to harden.
3. Preheat the oven to 350° F.
4. Place the cookies on a baking sheet using a small ice cream scooper and slightly press down to flatten each one out. Leave at least 2 inches of space between cookies.
5. Bake for 8-12 minutes or until firm.
6. Let cool completely and enjoy!

Notes:

- Please use all organic ingredients if possible