

SAMSSites Recipes

Ginger Snaps

Internet

This is a Gluten free and molasses for sweetening. No actual sugar. It is very healthy and I happen to think very tasty

- 1-1/4 cup tightly packed blanched almond flour
- ½ teaspoon baking powder
- 1/4 teaspoon baking soda
- 1-1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 1 tablespoon fresh ginger, peeled and grated
- 3 tablespoons unsulphured molasses
- 3 tablespoons coconut oil, melted and cooled
-

Preheat the oven to 350 degrees F. Add the first seven ingredients (dry) to a bowl and mix together. Pour in the molasses and oil and mix well. Use a spoon to scoop out mounds of cookie dough. Form the dough into cookie shapes (they will bake to the same size and shape you form them into) and place them on a baking sheet. Bake for 10 to 14 minutes or until browned around the edges. Allow cookies to cool at least 10 minutes before removing from the cookie sheet and enjoying

