

Chewy Gingerbread Cookies

10 ingredients · 20 minutes · 18 servings



Directions

1. Preheat the oven to 350°F (177°C) and line a baking sheet with (preferably unbleached) parchment paper.
2. In a large-sized mixing bowl, combine the almond flour, coconut flour, baking powder, ginger and cinnamon. Mix well using a fork to break up any clumps.
3. In a medium-sized mixing bowl, combine the (whisked) egg, melted coconut oil, vanilla, molasses and maple syrup. Mix with a spatula until thoroughly combined.
4. Using a 1 tbsp. measuring spoon as a guide, roll the dough into even balls and place on the baking sheet. Gently flatten with the palm of your hand.
5. Bake in the oven approx. 8-10 minutes, monitoring very closely at the 8-minute mark so they don't burn! Remove from the oven and let cool completely. Enjoy!

Notes

Coconut Flour

This recipe was developed and tested using Bob's Red Mill Almond Flour and Bob's Red Mill Coconut Flour. If using other types/brands of flour, results may vary.

Ceylon Cinnamon

My go-to brand is Simply Organic.

(Alcohol-Free) Vanilla Extract

My go-to brand is Simply Organic.

Blackstrap Molasses

I relied on Wholesome Sweeteners Organic Molasses for this recipe.

Serving Size

One serving is equal to one cookie. I make a double batch and it yields approx. 36+ cookies.

Leftovers

Store in an airtight container in the refrigerator and enjoy within seven days' time, or freeze for longer.

Ingredients

- 1 cup** Almond Flour
- 1/4 cup** Coconut Flour
- 1 1/2 tsps** Baking Powder
- 2 tsps** Ground Ginger
- 1 tsp** Cinnamon (Ceylon variety)
- 3 tbsps** Coconut Oil (organic, unrefined, melted)
- 1** Egg (pasture-raised, room temp)
- 1 tsp** Vanilla Extract (alcohol-free)
- 1/4 cup** Blackstrap Molasses (see Notes)
- 2 tbsps** Maple Syrup (pure)