



Ginger Cookies

SWEETS & SMOOTHIES

Recipe makes 22-24 cookies

Ingredients:

- All-purpose self-raising gluten-free flour - 1 ½ cups
- Almond meal - 1 ½ cups
- Baking soda - ½ teaspoon
- Peanut butter - 1 teaspoon
- Soft brown sugar - ¾ cup
- Vanilla essence/extra - teaspoon
- Ground Ginger - ½ teaspoon
- Water - ½ cup (+1-2 tablespoons depending on the gluten-free flour used)

First, combine your wet ingredients - Mix your water ½ cup (if you find that your mix needs more water you can add that directly to the mix later) + vanilla and peanut butter. Mix well and set aside.

Sift your flour, baking soda, and ground ginger. Then add your almond meal and sugar. Mix well. Create a well in the center of your dry ingredients then pour your wet ingredients in slowly, mixing as you pour. The mix should be firm, the water just enough to form this firm dough. If you find you need more water please add one tablespoon at a time. If you add too much water the cookies won't form.

Refrigerate the mix for at least 1 hour - The mix can be left overnight too if you're planning to make the cookies ahead of time.

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Preheat your oven to fan bake 180 degrees Celsius/350 degrees Fahrenheit.

Remove from the fridge, wet your hands, scoop a heaping tablespoon onto the palm of your hand, and roll into a ball. Place onto your baking tray lined with grease-proof paper. Leaving an inch between cookies.

Wet the fork and press down on the balls of dough to form the cookie shape, wet your fork between pressing each cookie.

Bake for 20-25 minutes or until golden brown.

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