

Gingerbread Cookies – *Cute & Chewy*

Makes: About 50 cookies

Ingredients

4 cups ground almonds
1 cup Xylitol sweetener (*from health food shop*)
¼ cup Coconut flour (*from health food shop*)
2 tbsp ground ginger
1 tbsp ground cinnamon
2 tsp baking powder
1 tsp xanthan gum (*from health food shop*) Improves texture!!
1/2 tsp salt
1/2 tsp ground cloves
2 large eggs
¼ cup coconut oil, melted
3 tbsp molasses/treacle
1 tsp vanilla extract



Instructions

Preheat oven to 275F and line two baking sheets with parchment paper.

In a large bowl, whisk together ground almonds, Xylitol, coconut flour, ginger, cinnamon, baking powder, xanthan gum, salt and cloves.

Stir in eggs, coconut oil, molasses and vanilla extract until dough comes together.

Divide dough in half and turn out first half onto a large piece of parchment paper. Top with another piece of parchment and roll out about ¼ inch thick.

Use cookie cutters to cut into desired shapes and gently loosen and lift with a flat knife or spatula. Place onto prepared baking sheets.

Gather up scraps and reroll until too little is left to roll out. Repeat with second half of dough.

Bake for 20 minutes or until golden brown and just firm to the touch. Remove and let cool for 5 minutes on tray, then transfer to a wire rack to cool completely.

Nutrition information:

Each Serving: per cookie
Kcal 65
Fat 5g
Net Carbs 2g
Protein 3g