



## gluten-free gingerbread cookies

Serving size: Approximately 10 cookies (45g each)

Ingredients:

- 30g Kerrygold Butter, softened
- 85g Barney Butter Almond Butter (Smooth)
- 42g Wholesome Molasses
- 42g Wholesome Sweetener's Organic Honey
- 100g Bob Red Mill Coconut Sugar
- 1 pc Healthy Options Whole Egg (Large)
- 1 pc Healthy Options Egg yolk
- 1 Tsp. Flavorganics Vanilla Extract
- 1 Tsp. Simply Organic Ground Ginger
- 1 Tsp. Simply Organic Ground Cinnamon
- ¼ Tsp. Simply Organic Nutmeg
- ½ Tsp. Bob Red Mill Baking Soda
- ½ Tsp. Natural Nectar Sea Salt
- 64g Healthy Options Gluten-Free All-Purpose Baking Mix
- 64g Bob Red Mill's Coconut Flour
- 1/8 Tsp. Simply Organic Ground Cinnamon
- 1/8 Tsp. Simply Organic Ground Ginger

Procedure:

1. Preheat oven to 350F/180C.
2. Line the baking sheet with parchment paper and set aside.
3. Combine the all-purpose baking mix, coconut flour, cinnamon, ginger, nutmeg, baking soda and salt into a bowl, and set aside.
4. In a separate bowl, mix the butter and almond butter to create the cream. Once done, add the molasses and 75g of coconut sugar, then slowly incorporate the egg, egg yolk and vanilla extract until fully combined.
5. Once the wet ingredients are fully combined, add in dry ingredients and fold together.
6. Cover it with a wrap and chill for 30 minutes.
7. In a separate bowl, combine 25g coconut sugar, the remaining cinnamon and nutmeg.
8. Once dough is firm, weigh into 40g balls and roll in coconut sugar mixture.
9. Place on parchment paper, about 2 inches apart. Flatten balls into desired thickness and top with one pecan on each cookie.
10. Bake for 7-8 minutes.
11. Remove from oven and wait for 5 minutes before transferring onto cooling rack.