

Fine w/ Food

SPICED GINGER COOKIES

- ½ cup coconut sugar
- ½ cup butter, softened
- 1 egg
- ¼ cup molasses
- 2¾ cups almond flour
- 1 tbsp. cocoa powder
- 2 tsp. baking soda
- 2 tsp. ground ginger
- 1 tsp. cinnamon
- ¼ tsp. salt
- dash of white pepper
- flake salt to garnish

preheat your oven to 350°f. in a mixing bowl, cream together sugar, butter, egg, and molasses

in a separate bowl, add almond flour, cocoa powder, baking soda, ginger, cinnamon, salt, and white pepper. mix to combine

transfer wet ingredients to bowl with dry ingredients and mix until all the flour is absorbed into the dough

line a baking sheet with parchment paper. roll dough into 1 inch balls and place on a baking sheet. (if the dough is sticking to your hands add more almond flour) DO NOT PRESS DOWN on balls—they will spread in the oven on their own!

bake for 7–9 minutes. sprinkle cookies with a little bit of flake salt, let cool, then enjoy!!!

