



*cara price*

## GINGERBREAD COOKIES

### INGREDIENTS

- 2 cups almond flour
- 1/4 cup tapioca flour
- 1/2 cup maple syrup
- 1/4 cup coconut oil, melted
- 1 tablespoon ground ginger
- 1 teaspoon cinnamon
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 {heaping} tablespoons coconut sugar

### DIRECTIONS

preheat the oven to 350°.

in a medium size mixing bowl combine all dry ingredients except the coconut sugar. form a well in the center of the dry ingredients & add in melted coconut oil & maple syrup. mix thoroughly.

form into balls & roll in the 2 heaping tablespoons of coconut sugar.

place on a cookie sheet lined with parchment paper & flatten with the palm of your hand.

bake 8-9 minutes.