



cara price

LEMON GINGER COOKIES

INGREDIENTS

for the cookie

:2 cups almond flour
1/2 cup arrowroot flour
1/2 cup maple syrup
1/4 cup avocado oil
1 tablespoon vanilla
3 teaspoons ground ginger
1/2 teaspoon baking soda
1/4 teaspoon salt
zest of 1 small lemon

for the lemon glaze:

1/2 cup maple sugar
2 teaspoons lemon juice
1/4 teaspoon vanilla

DIRECTIONS

preheat the oven to 350.

combine almond flour, arrowroot flour, ginger, baking soda, salt & lemon zest in a medium size mixing bowl. add in the maple syrup, oil & vanilla & stir well until completely combined into a dough.

use a small cookie scoop to measure dough balls onto a parchment lined baking sheet. wet the palm of your hand & press dough slightly to flatten. bake 10-13 minutes, until edges are golden brown. (note: typically almond flour cookies need less baking time with each batch that goes into the oven so watch them closely at the end)

while the cookies are baking make the icing. place the maple sugar in a small food processor or electric chopper for 30-45 seconds & grind to a very fine consistency. place the sugar, lemon juice & vanilla in a small bowl & mix well. cover the lemon glaze until the cookies are completely cooled.

once the cookies are cooled, drizzle the glaze on the cookies & allow to sit out at room temperature for about 20 minutes before serving. the glaze will become hard.