

Christmas Ginger Cookies

(This spicy treat has real molasses like your grandmother used to make. Shorten or lengthen the cooking time for a softer or crisper cookie.)

Ingredients:

$\frac{3}{4}$ c. unrefined coconut oil

1 c. whole cane sugar

1 egg

$\frac{1}{4}$ c. blackstrap molasses

1 c. brown rice flour or amaranth flour

1 c. white rice flour or millet flour

2 T. tapioca flour

1 T. ground ginger

1 t. ground cinnamon

2 t. baking soda

$\frac{1}{2}$ t. natural unrefined salt

$\frac{1}{3}$ c. whole cane sugar for decoration

Instructions:

- Preheat oven to 350 degrees F.
- In a medium bowl, cream together the coconut oil and 1 cup sugar until smooth. Beat in the egg and molasses until well blended. Combine the flour, ginger, cinnamon, baking soda and salt; stir into the molasses mixture to form a dough. Roll dough into 1 inch balls and roll the balls in the remaining sugar. Flatten the balls with a fork. Place cookies 2 inches apart on two greased cookie sheets.
- Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Gluten-free (flours include amaranth, millet, brown rice, white rice)

Sugar-free (no refined sugar)

Milk-free (contains no butter)

Coconut-happy if you use unrefined extra-virgin coconut oil and coconut sugar!

Adapted by Emily from:

<https://www.allrecipes.com/recipe/25068/grandmas-gingersnaps>