

Gluten-Free Ginger Cookie



Everyone loves a good soft, chewy ginger cookie. The challenge is making them taste good when you don't eat gluten. This recipe has become a family favorite as even friends who eat "normal" would choose these over any gluten, re-fined sugar filled cookies.

Ingredients

- 1 cup gluten-free oat flour
- 3/4 cup brown rice flour
- 1/4 cup tapioca flour
- 1/4 tsp xanthan gum
- 1 tsp baking soda
- 2 tsp ground ginger
- 1 1/2 tsp ground cinnamon
- 1/2 tsp ground allspice
- 1/4 tsp sea salt
- 1/2 cup unsalted organic butter, melted
- 1/3 cup molasses
- 2/3 cup + 1/3 cup coconut sugar
- 1 large egg
- 1 tsp vanilla extract

Directions

In the medium mixing bowl, combine all the flours, spices, salt and baking soda and set aside.

In the large mixing bowl, mix the melted butter, molasses, and 2/3 cup of the coconut sugar. Whisk in the egg and vanilla.

Slowly add in the flour mixture (from the medium mixing bowl) and mix vigorously until very well combined.

Cover the dough and put in the refrigerator for at least 2 hours (preferably overnight).

When you want to bake the cookies, preheat the oven to 350°F. Line your cookie sheets with parchment paper. Place 1/3 cup of the coconut sugar in a small bowl. Roll the cookies into 1" balls and roll in the sugar. Place the sugar coated balls on cookie sheet (about 2" apart). Press each cookie down slightly with fork or spoon.

Bake the cookies until they are puffed and cracked (about 7-10 minutes). Let cool slightly on cookie sheets before moving to a wire rack to completely cool.

Makes about 2 dozen cookies. Freezing the cookie dough is a great idea to ensure you don't eat the entire batch at once. Freeze individual cookies once they have been pressed down on a cookie sheet. Once they have frozen solid, they can be transferred to a freezer safe container for later baking.