

# Gingerbread Cookies

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**Serves:** 24 cookies

## **Ingredients:**

2 cups almond flour  
2/3 cup arrowroot flour, plus more for dusting  
1/2 tsp sea salt  
1/2 tsp baking soda  
1/2 tsp cloves, ground  
1/2 tsp cinnamon, ground  
1/2 tsp nutmeg, ground  
1/2 tsp ginger, ground  
4 Tbsp Maple sugar (or coconut sugar)  
3 Tbsp coconut oil, melted  
1/2 cup molasses

## **Preparation:**

Preheat oven to 350 degrees.

In a large mixing bowl or food processor, combine blanched almond flour and arrowroot flour.

In a small separate bowl, mix salt, baking soda, cloves, cinnamon, nutmeg, ginger, and maple sugar. Stir ingredients with a wooden spoon to combine and add to flour mixture.

Add melted coconut oil to dry ingredients.

With mixer on (or food processor running), slowly add the molasses until combined. By this point it should look like a dark golden cookie dough.

Place a sheet of parchment paper onto a flat cooking surface, and dust parchment with arrowroot flour.

Form dough into a ball, and place on the parchment paper. Lightly press dough down to flatten, and sprinkle with a small amount of arrowroot flour. Place another sheet of parchment paper on top of the dough, and roll into a thin sheet with a rolling pin (about 1/4 inch thick).

Sprinkle arrowroot on a small plate, and place cookie cutters into the arrowroot to coat the bottom for cutting. This will keep the cookie dough from sticking to the batter for an easy release after cutting.

Once you have made cuts throughout the entire sheet of cookie dough, carefully peel away the excess dough, and lightly transfer the cut out cookies to a parchment lined baking sheet. Form dough into another ball, and roll out again to repeat until all the dough is used.

Bake gingerbread people at 350 degrees for 8-10 minutes. Remove from oven and cool on a cookie rack before frosting.