

Lemon Ginger Snap Gluten Free Cookie

For all the fans of the gluten-free lemon ginger cookie that I used to make for the Yancey County Farmers Market, here is the recipe if you would like to try it at home! If you need more detailed instructions you can go to <https://www.thespruceeats.com/gluten-free-giant-lemon-ginger-crisps-1451140> an excellent website where I got the recipe.

Gluten-free Lemon Ginger Cookies:

Mix together in a bowl:

- 2 cups gluten-free all-purpose flour mix (with xanthan gum or [guar gum](#) in the mix)
- 1/2 teaspoon gluten-free baking powder
- 1 teaspoon ginger
- 1/4 teaspoon salt
- 1 tablespoon lemon zest (1 lemon)

Cream together:

- 12 tablespoons unsalted butter (room temperature)
- 1 1/2 cups sugar

Add:

- 1 large egg
- 1 teaspoon lemon extract

Stir together the wet and dry ingredient and add:

- 2 ounces crystallized ginger (minced)

Make 2 Tbsp. balls out of dough and n smash them down. You need to make the cookie shape yourself as the ball does not behave like other doughs. Then bake well-spaced on parchment lined sheet at 375 for 10-12 minutes. Let them cool on the sheet.