



EASY GINGER COOKIES

Gluten free and dairy free

Ingredients:

¼ cup coconut oil

¼ cup sugar

1 egg

1 cup GF plain flour

Tsp ginger

Pinch cinnamon

Pinch baking powder (optional)

Instructions:

Mix the oil and sugar (it helps to melt the oil a little)

Add the rest of the ingredients and mix – should be a firm mixture add more flour if needed

Using hand, take small lumps (no bigger than golf ball) and roughly roll into a ball

Put on a baking sheet and flatten with hand or back of a fork, or flatten in hands if prefer

Leave space between cookies, about 9-12 on a sheet

You can make a mixture of sizes just remember to put the larger ones on outsides as they'll cook quicker.

Bake about 15 minutes at 150 – turn the tray half way through.

When it looks like the edges of the cookies are browning take them out to cool before eating – if you can!