

HEARTH HEALTHY

GINGER SNAP COOKIES

Prep Time: 20 Minutes

Makes: 12 Cookies

THE INGREDIENTS:

1¼ CUPS Whole Wheat Flour
1½ TSP Baking Powder
1½ TSP Ginger
½ TSP Cinnamon
¼ TSP Salt

2 TBSP Coconut Oil, melted
1 large Egg, room temperature
1 TSP Vanilla Extract
¼ CUP Molasses
5 TBSP Honey

COOKING STEPS:

1. In a medium bowl sift together flour, baking powder, ginger, cinnamon, and salt.
2. In a small bowl, mix together coconut oil, egg, and vanilla. Fold in the molasses and honey, then add the flour mixture until well combined. *Chef Tip: Chill the cookie dough for 30 minutes, or up to 2 hours, helps prevent dough from becoming runny.*
3. Preheat the oven to 325°F, and line a baking sheet.
4. Drop the cookie dough in rounded scoops onto the prepared baking sheet. Bake for 12-15 minutes.
5. Let cool and enjoy!