



Coconut Ginger Cookies*

Serving: 1

Veg

Ingredients

- **INGREDIENTS**
- 50 grams almond flour
- 1 tbsp coconut flour
- 1 Tablespoons coconut flakes
- 1 large egg, whisked
- 1. 5 Tablespoons (20 ml) ghee, melted
- Stevia, to taste
- 1 teaspoon vanilla extract
- 2 tsp ginger powder
- 1 teaspoon cinnamon (optional)
- Dash of nutmeg and cloves (optional)
- Pinch of (1 g) baking soda

Preparation Method

- Preheat oven to 350 F (175 C).
- Combine all the ingredients in a mixing bowl to form a dough.
- If you have time, place the dough in the fridge for 10-15 minutes to chill.
- Then using a cookie cutter, form small cookies.
- Place on a baking tray and bake for 10-15 minutes until they are just slightly browned on top.
- Remove from oven and place on a cooling rack.
- They get harder after cooling.