

Almond Flour Molasses Cookies



INSANELY good soft paleo ginger molasses cookies that are healthy enough to enjoy for breakfast. No gluten, grains, or dairy!

INGREDIENTS

- 1/4 cup melted coconut oil
- 1/4 cup coconut sugar or brown monk fruit sweetener
- 2 tablespoons molasses
- 1 egg, at room temperature
- 1 teaspoon vanilla extract
- 1 cup almond flour
- 1/4 cup coconut flour
- 1/2 teaspoon baking soda
- 3/4 teaspoon ground ginger
- 1/2 teaspoon cinnamon
- 1/2 teaspoon allspice
- 1/4 teaspoon salt
- Organic sugar for rolling

INSTRUCTIONS

- 1 Preheat oven to 350 degrees F.
- 2 In a large bowl, mix together melted and cooled coconut oil, coconut sugar, molasses, egg and vanilla extract. (Please make sure your coconut oil is cool!)
- 3 Next add in almond flour, coconut flour, baking soda, spices and salt; mix well to combine and form a dough. Let the dough rest for just a few minutes.
- 4 Use a cookie scoop to scoop dough, then use your hands to roll dough into a ball. Roll dough in organic cane sugar then place on an ungreased baking sheet. Gently flatten the dough with your hand or the back of a glass. Bake for 8-11 minutes. Allow to cool on cookie sheet for 10 minutes before transferring to a wire rack to finishing cooling. Makes 10 cookies. Feel free to double the recipe if you want to make more!

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