

## Ginger Snaps (chewy, soft, gluten-free, vegan SO yummm)

Mix:

1 T. flax meal

3 T. water

and set aside.

Blend the following together:

2 c. almond flour

¼ c. coconut sugar

½ t. baking soda

¼ t. salt

ginger powder

cinnamon powder

cardamom powder

vanilla powder

Add to the flax mixture.

Blend the following:

2 T. coconut oil

¼ c. blackstrap molasses

1 heaping tablespoon fresh ground ginger

Add the dry (+flax) mixture to the blender until the batter is smooth.

Refrigerate for 30+ minutes

Preheat oven to 350 degrees.

Place tablespoon-ish balls of dough onto a Sil-pat or well-greased baking pan and press flat into a disc. Sprinkle with coco sugar.

Bake for 15 minutes, let cool.

