



## Gingerbread Cookies

**Active Time:** 30 minutes | **Total Time:** 3 hours | **Serves:** 36

### Nutrition Information Per Serving

135.3 calories, 9.78 g carbohydrate, 1.93 g fiber, 7.85 g NET carbs, 3.48 g protein, 10.61 g fat

#### Ingredients

- 8 Tbsp(s) Navitas Naturals Yacon Syrup
- 1 Tbsp organic vanilla extract
- 1 tsp lemon zest
- 2 large(s) organic eggs
- 1/2 tsp(s) sea salt
- 8 Tbsp(s) organic virgin coconut oil, melted
- 1 Tbsp organic cinnamon
- 1/2 tsp(s) ground cloves
- 5 cup(s) blanched organic almond flour
- 1 tsp baking soda
- 8 Tbsp(s) honey
- 3 tsp(s) organic ginger powder

#### Preparation

1. In a large bowl, combine almond flour, cinnamon, ginger powder, cloves, salt and baking soda.
2. In a smaller bowl, mix together oil, honey, vanilla, yacon, eggs and lemon zest.
3. Stir wet ingredients into dry to combine.
4. Place dough in freezer and chill 1 hour.
5. Preheat the oven to 350 degrees F.
6. Place dough between two pieces of unbleached parchment paper. Roll to  $\frac{1}{4}$  inch thick.
7. Remove top sheet of parchment and cut out cookies using medium-sized cookie cutters (try gingerbread men or stars).
8. Transfer with a spatula to a baking sheet lined with unbleached parchment paper.
9. Bake for 15 minutes.
10. Cool and serve.

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