



Gluten-Free Holiday Ginger Cookies

Delicious gluten-free cookies flavored with ginger and molasses with that crackle on top that reminds you of grandma's ginger snaps. These have a crunch around the edge, but remain deliciously chewy in the middle. Enjoy!

PREP TIME

- Prep | 15 m
- Ready in | 45 m
- Cook | 15 m
- Makes | 3 dozen

INGREDIENTS

- 3/4 Cup Butter (I use organic, salted)
- 3/4 Cup Sugar (plus additional 1/2 cup for rolling)
- 1/2 Cup Brown Sugar - packed
- 1/2 Cup Molasses
- 2 Eggs (organic, free range preferred)
- 3 Cups Oat Flour - gluten free
- 1 Cup Tapioca Flour
- 2 tsp. Baking Soda
- 1 tsp. Psyllium Husk Powder (may sub. xanthan gum)
- 1/2 tsp. Salt
- 1/2 tsp. Ground Ginger
- 1 1/2 tsp. Cinnamon
- 1 1/2 tsp. Cloves
- 1/4 Cup Diced Candied Ginger

TIPS & NOTES

- Keep batter chilled between rounds of baking.
- This recipe makes about 3.5 dozen cookies.
- I use psyllium husk powder rather than xanthan gum because I prefer it, but you could use xanthan gum if you have it on hand.

INSTRUCTIONS

- 01** In a large bowl, cream together butter, sugar, and brown sugar until light and fluffy. Add molasses and combine until very smooth. Beat in eggs, one at a time, until well mixed. Set aside.
- 02** In a separate bowl, add the flours, soda, salt, psyllium husk powder, and spices. Mix until well combined.
- 03** Slowly add the dry ingredients into the wet, in four portions, mixing well after each addition.
- 04** Chop candied ginger into small pieces. Stir into cookie batter.
- 05** Cover bowl and chill for 1-3 hours until the dough is firm.
- 06** Once the dough is cold and ready, scoop a heaping teaspoon of dough, and roll into 1 inch balls. Roll them in the sugar the sugar and set on a lined baking sheet (I used a reusable silicone liner. You can use parchment as well). Space the dough balls 3 inches apart on a baking sheet and bake for 12-15 minutes at 350°F.
- 07** Remove cookies from the oven and transfer to a cooling rack.