

GLUTEN FREE GINGER SNAP COOKIES

Ingredients:

1 ¼ c Rice flour (sweet rice flour, brown rice flour)
2 TBS Tapioca Starch or flour
2 tsp Ginger
1 tsp Baking Soda
1/2 tsp Zanthum gum
1/2 tsp Cinnamon
1/4 tsp Salt
3/8 c oil
2/3 c white sugar
1 egg
1/8 c Dark Molasses (Grandma's best)



Directions:

Separately, 1/3 c Cinnamon sugar (1/3 c sugar, 1/2 tsp cinnamon) mix

Mix: Oil and sugar. Beat in egg and molasses

Add: salt, cinnamon, baking soda, ginger, xanthum gum, flour

Let stand 15 minutes.

Roll batter into small balls in cinnamon sugar

Place on cookie sheet, 2" apart, bake 5 minutes then sprinkle with cinnamon sugar.
Finish baking

Bake 350 degrees 8-10 minutes (1 cookie sheet) for chewy or 12 minutes for crunchy.

Makes 24 delicious cookies



Daryl Wood Gerber

TASTY ~ ZESTY ~ DANGEROUS

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