

Ginger Cinnamon Cookies



** gluten-free * refined-sugar-free*

1. Stir together flour, baking soda, ginger, cinnamon and salt.
2. In another bowl beat butter and sugar together until soft and fluffy. (If your sugar is in pressed form – “cakes of sugar” - chop or grind finely before adding to the butter.)
3. Add egg and vanilla to butter mixture.
4. Add flour mix to butter mix and stir together.
5. Add chocolate chips and stir until well incorporated.
6. Chill about 1 hour.
7. Preheat oven to 350F. Roll dough to 1/4inch thickness. Cut out cookies.
8. Bake 10-12 minutes or until slightly browned.



Ingredients

- 3/4 cup butter softened**
- 1/2 cup coconut sugar (granulated)**
- 1/2 cup palm sugar**
- 1/2 tsp. baking soda**
- 1/8 tsp. salt**
- 1 1/2 tsp cinnamon**
- 1/2 tsp ground ginger**
- 1 egg**
- 1 tsp vanilla extract**
- 2 1/4 cups gluten-free flour mix**
- 1/2 cup chocolate chips - or more ;-)**

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