

GINGER MAPLE COOKIES



This week we share with you a delicious festive cookie recipe from local recipe creator and author Elle Spence of **My Country Table**. With a hint of ginger and cinnamon, this simple gluten free cookie has just 6 ingredients and is so easy to make. Add a pecan and you have cookie perfection! Thanks Elle for sharing with us.

Serving Size: makes approx 8-10 cookies

Ingredients:

2 cups of *almond meal*

1/3-1/2 cup of *maple syrup* (depending on sweet tooth)

1 teaspoon of *baking powder (gluten free)*

1 teaspoon of *ginger powder*

1/2 teaspoon *cinnamon powder*

8-10 *pecans*

Method:

Heat your oven to 180° Celsius and line a baking sheet with baking paper.

Mix the almond meal, baking powder, ginger and cinnamon together.

Stir in the maple syrup until you have a sticky dough.

Roll into balls and pop onto your tray.

Press down with a flat bottom water glass (Tip: wet the bottom of the glass to avoid sticking).

Place in the oven and bake for 12 minutes until brown (for a chewy consistency) or medium brown (for a more crispy consistency).

Allow to cool on a rack then enjoy!

Tip: Double the recipe if you have a larger family (or live with a few cookie monsters!)

Gluten Free | Dairy Free | Refined Sugar Free

To see more from Elle you can visit her Instagram page [here](#)