

Vegan Monday: Almond, Ginger And Molasses Cookies

Ingredients:

Difficulty: Easy

(makes about 30 cookies, each 15 gr. - a small walnut size)

1 cup / 2.4 dl almond flour
1 cup / 2.4 dl brown rice flour (in Finnish: tumma riisijauho or täysjyväriisijauho)
1 tsp baking soda
1 tsp baking powder
1/4 tsp salt
1 tsp ground ginger
1/2 tsp ground cinnamon
4 tbsp coconut oil in solid state
3 tbsp molasses (I used grape molasses)
2 tbsp almond milk
1/2 cup / 1.2 dl coconut sugar

Instructions:

1. Sift all the ingredients in the ingredients list from almond flour to ground cinnamon together. Set aside.
2. In a mixing bowl, put solid coconut oil, molasses, almond milk and coconut sugar and beat them until they mix well. Scrape the sides of the bowl if needed.
3. Add sifted ingredients and continue beating until you get a smooth batter, scraping the sides of the bowl again if needed.
4. Transfer the cookie batter to a small bowl and cover with a stretch film. Put in the fridge for 30 minutes to 1 hour, so that it gets a bit easier to shape.
5. Preheat the oven to 180C. Prepare oven tray(s) with baking paper on.
6. Take the cookie bowl out of the fridge and shape as balls, small walnut size (15 gr each if you have a scale). Put on the oven tray with baking paper, about 2 cm apart from each other as they will spread a little. If you want to control the spreading, put the ready oven trays in the fridge for a while before putting in the oven.
7. Put the tray in oven, in medium rack and bake for 10 minutes. When baked, let them cool on the tray for about 10 minutes at least before transferring to a plate or eating. Try not to eat them all at once!! Enjoy with some nice tea!