




Gingerbread Protein Cookies

 10 ingredients  20 minutes  12 servings

Directions

1. Preheat oven to 375 degrees F and line a baking sheet with parchment paper.
2. Combine almond flour, protein powder, coconut sugar, baking powder, cinnamon and nutmeg in a bowl. In a separate bowl, whisk together the molasses, syrup and egg.
3. Add wet ingredients to the dry ingredients and mix until a dough forms.
4. Generously dust a flat surface, a rolling pin and cookie cutter with tapioca flour. Roll out the dough and cut out shapes.
5. Bake for 8-10 min. Let cool completely before serving. Enjoy!

Notes

No Cookie Cutter Use the rim of a mason jar to cut out circles. Or roll into balls and press down flat with the palm of your hand.

Ingredients

1 1/4 cups	Almond Flour
1/2 cup	Vanilla Protein Powder
3 tbsps	Coconut Sugar
1 tsp	Baking Powder
1 tsp	Cinnamon
1/4 tsp	Nutmeg
2 tbsps	Fancy Molasses
1 tbsp	Maple Syrup
1	Egg
1/4 cup	Tapioca Flour (or any type of flour, for dusting)