

(EASY) GINGERBREAD CLOUD COOKIES

Ingredients

*Ashley Madden's

Dry

Plant-based C-B

2/3 cup brown rice flour*
2/3 cup blanched almond flour*
1/3 cup coconut sugar*
2 Tb arrowroot starch (omit for regular flour)
1 1/4 tsp ground ginger
1 tsp cinnamon
3/4 tsp pumpkin pie spice
1 tsp baking powder
1/2 tsp baking soda
1/4 tsp sea salt

Wet

3 Tb blackstrap molasses*
2 Tb fresh orange juice
1/4 cup unsweetened soy milk*
1 tsp vanilla extract

(*reasonable substitutions are acceptable!)

Preparation

1. Place oven rack in middle of oven & preheat to 350. Line a baking sheet with parchment & set aside.
2. In a large bowl, mix all dry ingredients, breaking up clumps of flour or sugar.
3. In a separate small bowl, whisk together the wet ingredients.
4. Add the wet ingredients to the dry and combine using a spatula until all ingredients are incorporated. The dough will seem wet -this is normal.
5. Use a large spoon to scoop out the dough and transfer to the sheet pan. Leave at least 1" between each cookie as they'll spread. Using a heaping tablespoon of dough for each cookie, shape into a ball with damp hands. The cookies will not be perfect circles but they will taste great.
6. Now, use a wet fork (wetness prevents sticking) and gently press the center of each cookie so they're 2" in diameter. I like to keep a glass of water nearby and dip the fork in water between pressing each cookie.
7. Bake for 14-16* mins. until slightly firm to touch but give a little when pressed. Remove from oven and cool completely on the pan. They'll firm up as they cool but are intended to be soft & chewy. Keeps in fridge for 2-3 days or freeze up to 3 months. *Do not overcook!

ENJOY!