



Brown Sugar & Spice Cookies

Recipe by Gabriella Esposito

Serves: 24

Cooking: 40min

Difficulty: Easy

Ingredients :

- 150g ground almonds
- 150g tapioca flour
- 2 Tbsp chickpea or coconut flour
- 1 tsp baking powder
- 1 tsp bicarbonate of soda
- Pinch of sea salt
- 1 1/2 tsp ground cinnamon
- 1 tsp ground ginger
- 1/4 tsp ground cardamom
- 1/2 tsp ground cloves
- 3 Tbsp Selati brown sugar (plus extra for dusting)
- 1 egg
- 2 Tbsp coconut oil
- 60ml raw honey
- 1 tsp vanilla extract

Methods :

- Mix together the dry ingredients.
- In a separate bowl, whisk together the wet ingredients.
- Stir the dry ingredients into the wet ingredients and stir until the mixture is just combined.
- Spoon into a container and place into the freezer to set for about 20 minutes. Then, remove from the freezer, roll into balls, dust in some Selati brown sugar and place on to a lined baking tray.
- Bake for 12-15 minutes at 160°C.