

Nana Ginger's Spice Cookies

All-Natural Vegetarian Gluten Free Corn-Free

Ingredients

1¼ cup Bobs Red Mill 1 to 1 GF Baking Flour
¼ cup Coconut Oil
¼ cup Granulated Sugar
½ tsp Baking Powder
½ tsp Ground Ginger
¼ tsp Baking Soda
¼ tsp Ground Cinnamon
¼ tsp Ground Cloves
¼ cup Molasses
2 Tbs Mashed Ripe Banana
½ Tbs Vinegar
7g Finely Ground Mushroom Powder

In a mixing bowl beat coconut oil for 30 seconds before mixing in sugar, baking powder, ginger, baking soda, cinnamon, and cloves. Then beat in molasses, banana and vinegar. Finally mix in the flour and mushroom powder until fully incorporated.

Cover with plastic wrap and chill for about 3 hours or until easy to handle.

Roll the dough out between 2 pieces of parchment paper until ¼" thick. Cut out fun shapes using a cookie cutter. Place 1" apart on a parchment or silicone lined baking sheet.

Bake at 375° for 6-8 minutes or until the edges are lightly browned. Let cool on baking sheet.

Makes around fourteen 2" x 2" cookies containing about .5g of mushroom each.

Recipe is brought to you by ColoradoMycoLeague.org