

GF Friendly

Ginger and Cinnamon Snacks

A sweet, tasty anytime snack

We based this recipe on the Cardamom Cookie one. The method is pretty much the same; the only difference is flavour. Cinnamon and ginger go well together and lend a hint of those Dutch cookies. Ours were slightly soft in the centre which is why we called them snacks instead of cookies.

1 cup plain flour
 ¼ tsp baking powder
 1 tsp ground cinnamon
 1 tsp ground ginger
 1 egg
 ¾ cup sugar
 ½ cup oil



You will need two flat oven-proof trays lined with baking paper before starting.

Combine the flour, baking powder, and the two spices. In a **separate bowl**, beat the egg until frothy. A hand whisk or fork can be used, but if you've got an electric mixer it's much better. Next add the **oil** and sugar to the egg and mix well. Finally pour this into the dry ingredients and mix well.

Use a teaspoon of mixture (**just rounded, but not piled up!**) to drop individual mounds onto the baking sheets, ensuring they are separated.

Bake on 162°C fan-forced (180°C conventional) for 12 to 15 minutes or until brown and firm to touch. If you prefer them totally crisp, reduce the temperature slightly and cook a little longer.

Makes around 30-35 cookies

Tip: you can change the flavour of your snacks by swapping let's say cocoa or drinking chocolate for the spices. Desiccated coconut would go well too.

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