

## GLUTEN FREE GINGER SNAP COOKIES

### Ingredients:

1 ¼ c Rice flour (sweet rice flour, brown rice flour)  
2 TBS Tapioca Starch or flour  
2 tsp Ginger  
1 tsp Baking Soda  
1/2 tsp Zanthum gum  
1/2 tsp Cinnamon  
1/4 tsp Salt  
3/8 c oil  
2/3 c white sugar  
1 egg  
1/8 c Dark Molasses (Grandma's best)



### Directions:

Separately, 1/3 c Cinnamon sugar (1/3 c sugar, 1/2 tsp cinnamon) mix

**Mix:** Oil and sugar. Beat in egg and molasses

**Add:** salt, cinnamon, baking soda, ginger, xanthum gum, flour

Let stand 15 minutes.

Roll batter into small balls in cinnamon sugar

Place on cookie sheet, 2" apart, bake 5 minutes then sprinkle with cinnamon sugar.  
Finish baking

Bake 350 degrees 8-10 minutes (1 cookie sheet) for chewy or 12 minutes for crunchy.

Makes 24 delicious cookies



**Daryl Wood Gerber**

**TASTY ~ ZESTY ~ DANGEROUS**

[www.darylwoodgerber.com](http://www.darylwoodgerber.com)