

# CHRISTMAS GINGERBREAD

## INGREDIENTS

2 ¾ cups) almond meal  
2 tsp ground cinnamon  
1 tsp ground nutmeg  
2 tsp ground ginger  
1 tsp gluten free baking powder  
60 g fresh soft pitted dates  
50 ml coconut oil  
40 g raw honey/maple syrup  
1 teaspoon vanilla bean extract  
1 egg white



## METHOD

- Combine almond meal, baking powder, dates and spices in a food processor
- Process until combined and mix is crumbly
- Add oil, honey, vanilla and egg white
- Process again until a soft dough forms
- Remove the dough and flatten down
- Between 2 pieces of baking paper about 3mm thick
- Refrigerate for 1 hour to allow the dough to firm up
- Cut out into shapes with a gingerbread cutter
- Place cookies onto a baking tray lined with baking paper
- Bake at 185C for 30 minutes or until golden
- Remove from the oven and cool. Decorate as you like!