

Vegan Gluten Free Gingerbread Men

Prep time:

30 mins

Cook time:

8 mins

Yields:

12

Ingredients

- 1 tablespoon flaxseed mixed with 3 tablespoons water (let rest 5 minutes)
- 1/2 cup coconut sugar
- 1/4 cup almond butter
- 3 Tbsp molasses
- 1/4 cup vegan butter, softened
- 3/4 tsp ginger
- 1/2 tsp cinnamon
- 1/4 tsp nutmeg (optional)
- 1/4 tsp salt
- 1/2 tsp baking soda
- 1 1/2 cups gluten free flour

Directions

1. In a large mixing bowl, prepare flax egg by mixing flax and water and letting rest for 5 minutes.
2. Add softened butter, molasses, almond butter, coconut sugar, salt, spices, baking soda and beat on a low with a mixer, or vigorously whisk.
3. Add gluten free flour to the wet ingredients and stir until well combined. Your dough should hold its shape when pressed, but not feel dry. Cover and chill dough for at least one hour, preferably overnight.
4. Preheat oven to 350 degrees.
5. Cut parchment paper approximately 4"x6" pieces and cut dough into 12 pieces.
6. Roll out dough on individual pieces of parchment paper that has been lightly floured. Use flour as needed to roll out dough.
7. Use cutter to make gingerbread men and scrape around to remove excess dough while cutter is still in place.
8. Transfer gingerbread man still on parchment to cookie sheet and continue with remaining pieces of dough.

9. Bake for 8-10 minutes or until they appear only slightly browned on the edges. They'll continue firming up as they sit on the pan. Let rest on the pan for 2-3 minutes, then transfer to a cooling rack.
10. Once cooled, decorate with frosting or sprinkle with powdered sugar. A simple frosting option is piping on a mix of 2 cups icing sugar and 1-2 Tbsp almond milk. Just make sure it's on the thicker side so it doesn't run.
11. Store covered at room temperature for several days. Freeze for longer term storage.