



Ginger Cookies

1 cup almond flour
1/4 cup rolled oats
1/4 tsp. baking soda
1/2 tsp. baking powder
2 tbsp. ground ginger
1 tbsp. minced fresh ginger
1 (15 oz) chickpeas, rinsed and drained
1/4 cup almond butter
1-1/2 tsp. vanilla extract
1/2 cup maple syrup

Place almond flour, oats, baking soda, baking powder, and ground ginger in the bowl of a food processor. Process 20-30 seconds until it has a smooth, flour-like consistency.

Add minced ginger, chickpeas, almond butter, vanilla, and maple syrup. Blend until batter is a smooth consistency. Batter will stick to sides, stop food processor and it push down with a spoon, and continue.

Chill the dough for 1-2 hours.

Preheat oven to 350°F.

Line baking sheet with parchment paper.

Drop dough by rounded tablespoons onto baking sheet, flatten with a fork.

Bake for 25 minutes until cookies are golden brown around the edges.

Makes 12-14 cookies.

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