

## Lemon Ginger Cookies

Makes 16 cookies

### Ingredients:

2 cups almond flour  
½ cup green banana flour  
¼ cup avocado oil  
¼ cup maple syrup  
2 Tbsp. lemon zest  
2 tsp ground ginger  
½ tsp baking soda  
Pinch of salt

### Method of preparation:

Preheat oven to 350 degrees.

In a large bowl, combine the almond meal, baking soda, and ginger.

In a medium bowl, combine the oil, syrup, and zest.

Add to the dry ingredients and mix until well blended.

Scoop 1 Tbsp. of the dough onto a parchment-lined baking sheet.

Bake for 8-10 minutes, or until the tops start to crack!

This is an excellent vegan cookie that keeps well for more than a week if it lasts that long, very easy to make with only a few ingredients.

Please note that this has a medicinal dose of ginger powder; you can reduce the amount if you do not like ginger.

It is an excellent option for your morning coffee

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