



GLUTEN & DAIRY FREE GINGER SNAPS

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INGREDIENTS	X 1	X 2	X 3	X 4
Packed dark brown sugar	1 c	2 c	3 c	4 c
Shortening (I use organic palm shortening)	3/4 c	1 1/2 c	2 1/4 c	3 c
Large egg	1	2	3	4
Molasses	1/4 c	1/2 c	3/4 c	1 c
Gluten free bean flour blend (OR blend of)	2 1/2 c (9 T garbfava flour, 5 T sourghum flour, 13 T corn or potato starch, and 13 T tapioca flour)	5 c (1 1/8 c garbfava flour, 10 T sourghum flour, 1 c + 10 T corn or potato starch, and 1 c + 10 T tapioca flour)	7 1/2 c (1 c + 11 T garbfava flour, 15 T sourghum flour, 2 c + 7 T corn or potato starch, and 2 c + 7 T tapioca flour)	10 c (2 1/4 c garbfava flour, 1 1/4 c sourghum flour, 3 1/4 c corn or potato starch, and 3 1/4 c tapioca flour)
Baking soda	2 t	4 t	6 t	8 t
Xanthan or guar gum	1 1/2 t	1 T	4 1/2 t	2 T
Gluten free baking powder	1 c	2 c	1 T	4 t
Ground cinnamon	1 t	2 t	1 T	4 t
Ground dry ginger	1 t	1 t	1 T	4 t
Ground cloves	1/2 t	1 t	1 1/2 t	2 t
Salt	1/4 t	1/2 t	3/4 t	1 t
Sugar, for rolling	about 1/2 c	about 1 c	about 1 1/2 c	about 2 c

Cream together brown sugar and shortening. Add egg and molasses and blend well. In another bowl whisk together gluten free flours, xanthan fix, baking soda, cinnamon, cloves, and salt. Mix the dry ingredients into the wet mixture. Mix well. Cover dough and chill for 1 hour to overnight.

When dough is chilled, roll the dough into balls using 2 teaspoons of dough per ball. Roll the ball in the sugar. Bake in a preheated 350 degree oven for 10 to 12 minutes. They will be puffed when just out of the oven, but will flatten in a minute or so. Allow the cookies to set for a couple of minutes on pan until they have set up a bit, then use a thin spatula to move them to a cooling rack. For smaller cookies (1 1/2" cookies) use 1 teaspoon of dough per cookie and bake for 6-8 minutes.

To Freeze: Allow cookies to cool completely. Package in a freezer safe container using waxed paper or parchment to separate the layers of cookies.