



Chewy Gingersnaps

Our Christmas Gift to YOU!

*Chewy Gingersnaps
Makes about 3 dozen cookies*

*1 c. smooth almond
butter
1 egg
1 c. diced sugar-free
dates
1/2 c. pure honey
1 tsp. baking soda
1/4 tsp. salt
2-1/4 tsp. ginger
1-1/2 tsp. cinnamon
1 tsp. legal vanilla
1/4 tsp. cloves
1/4 tsp. nutmeg
1 c. raw cashew pieces*

*In a large mixing bowl,
combine almond butter,
egg, dates, honey, soda,
salt, ginger, cinnamon,
vanilla, cloves and
nutmeg. Beat with an
electric mixer on high
until dough becomes
quite thick, about 2
minutes. Stir in cashews.*

*Drop teaspoonsful onto
parchment lined double
cookie sheets (doubling
helps prevent cookies
from burning). Bake at
350 degrees for 8-10*

*minutes, or until tops are
beginning to brown and
cookies no longer look
wet. Turn trays half way
through baking time and
watch closely the last few
minutes, as items
containing honey burn
more easily.*

*From Robin's
NoMoreCrohns kitchen*