

GF Gingerbread Men

3 cups blanched almond flour
1 tablespoon ground cinnamon
1 ¼ teaspoons ground ginger
¼ teaspoon sea salt
½ teaspoon baking soda
¼ teaspoon ground cloves
¼ cup grape seed oil
¼ cup agave nectar
1 tablespoon vanilla extract
¼ cup molasses
1 large egg
1 teaspoon lemon zest

Preheat oven to 350°F.

In a large bowl combine the almond flour, cinnamon, ginger, salt, baking soda and cloves. In a medium bowl, whisk together the grape seed oil, agave nectar, vanilla extract, molasses, egg and lemon zest.

Stir the wet ingredients into the dry mixture until combined. Cover dough and let freeze overnight.

Roll out dough to ½" thickness between 2 sheets of parchment paper. If the dough is sticky, dust it with almond flour. Remove the top sheet of paper and cut out the cookies using a gingerbread man cookie cutter. To prevent sticking, dip cutter into cold water after cutting each cookie. Transfer cookies onto parchment lined cookie sheets, 2 inches apart.

Bake for 8 to 12 minutes, until lightly browned around the edges. Let the cookies cool on the baking sheets for 30 minutes, then serve warm.