



# Christmas - Clean

## TAHINI GINGERBREAD COOKIES

### INGREDIENTS

- ½ cup almond meal
- 1 1/3 cup (125g) organic rolled oats, blended into a flour\*
- 1 tsp baking powder
- 2 tsp organic ginger powder
- 1 tsp organic cinnamon powder
- 1 tsp organic vanilla powder
- ¼ tsp organic ground cloves
- ¼ tsp organic cardamom powder
- 1/3 cup organic brown rice syrup
- 80g hulled tahini
- 2 tbsp nut butter (natural peanut or almond butter)
- 2 tbsp water
- CHOCOLATE FOR DECORATING:
- 1/3 cup organic coconut oil, melted
- 1/3 cup organic brown rice syrup
- 1/3 cup organic cacao powder
- \*For a gluten-free option, use rolled quinoa in place of rolled oats

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### DIRECTIONS

1. Preheat oven to 180°C and line 2 baking trays.
2. In a saucepan add tahini, nut butter and brown rice syrup. Over a low heat stir and add water, 1 tbsp at a time, so the mixture is not too thick.
3. Combine the almond meal, oat flour, baking powder and spices in a large bowl. Add the tahini mixture from the saucepan to the dry mix and fold through until it comes together into a large ball. You may need to bring the mix together with your hands so that it forms a dough.
4. Roll the dough out with a rolling pin in between 2 large sheets of baking paper, until it is approximately 4mm in thickness.
5. Using a biscuit cutter, cut out shapes and place onto prepared baking trays. Roll the offcuts into a ball and roll out again with a rolling pin to 4mm thickness to make more biscuits.
6. Bake in oven for 8 minutes. Remove from oven and allow to cool on the baking tray.
7. Chocolate decorations: Place coconut oil and brown rice syrup in a heat proof bowl over a pot of simmering water.
8. Melt down the coconut oil, whisking frequently to combine with the syrup. Sift cacao powder over the mixture and stir until all ingredients are well combined. Remove from heat.
9. Cut the small tip off a ziplock bag and fill with the chocolate mixture. Pipe the chocolate onto the cooled biscuits and leave to set on top.
10. Enjoy the yummy goodness!

Elise Mckillop

**MAKES: 16 COOKIES**

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