

MASALA SPICE COOKIES

Gluten-Free & Paleo



INGREDIENTS - *Makes 2 dozen 2 1/4" square cookies*

1 cup blanched almond flour, packed

1 Tbs [Garam Masala](#)

1 tsp curry powder

2 tsp finely shredded fresh ginger

2 Tbs. ghee ([I make my own](#)), room temperature

2 tsp vanilla

2 Tbs [Grandma's Molasses](#)

2 1/2 Tbs. orange honey

1 egg, room temperature

METHOD

Preheat the oven to 350 degrees (I used convection bake).

Pack the almond flour when measuring it and then place it in a bowl. Use a fork remove the lumps from the almond flour. Add in the Garam Masala, curry powder, and fresh ginger making sure to distribute the spices well.

Add the ghee and mix well with the fork until small lumps are throughout the crumbly dough.

Add the vanilla, molasses, and honey and stir well.

Lastly, add the egg and stir well until a batter forms.

Pour the batter onto a parchment paper lined cookie sheet carefully spreading it into a thin rectangle. Bake for 8 minutes rotating the cookie sheet half-way through.

Remove the cookie sheet from the oven and allow it to cool to the point where you can safely touch the batter. Make a ball with the batter and roll it out between two sheets on parchment paper until it is 1/8" thick.

Use a cookie cutter to cut out the cookie shapes of your choosing (I used a 2 1/4" square cookie cutter). Roll the excess dough into a ball and repeat the process until you have used-up all the cookie dough.

Place the cookies on a parchment lined cookie sheet and bake for 10-12 minutes (rotate 1/2 way through). Watch carefully to prevent burning.

Allow the cookies to cool and enjoy!