

Ren Weiner - XXVII

GinGer O' Snaps

what you will need:

preheated oven to 350 degrees Fahrenheit

oven tray greased with veggie oil

2 cups of whole wheat pastry flour

1 teaspoon of arrowroot (or baking Soda for more fluff)

1/4 teaspoon of sea salt

2 tablespoons of fresh grated ginger (or 2.5 teaspoons of the dry stuff)

1/2 teaspoon ground cloves

1/2 teaspoon ground cinnamon

1/3 cup of sunflower oil

4 tablespoons of coconut milk

1/4 cup of Molasses

1/4 cup of soy milk

1/3 cup of brown sugar

2/3 cup of raw sugar

1 teaspoon if vanilla extract

approx. 1/4 cup or raw sugar for topping

1. take ALL of the dry ingredients and mix em' together

2. combine all the wet ingredients together till well blended, then mix the dry into the wet ones. (an electric mixer helps ALOT because the batter is very stiff.)

3. gather around one tablespoon of the batter at a time, roll into a ball in your hands then dip one side in the raw sugar. place upwards on tray pressing down to flatten slightly.

3. place about 2 inches from each other and bake for 5-7 min, or until cracks form on surface. if u want them crunchy cook for 10 min.