

## Gingersnap Pudding Cookies



### *Ingredients:*

1/2 cup coconut oil  
3/4 cup brown sugar  
1/4 cup granulated white sugar  
1 (3.4 oz) “Jello” Instant butterscotch pudding mix  
1/4 cup molasses  
2 large eggs  
1 teaspoon vanilla extract  
2-1/2 cups gluten free flour  
1 teaspoon xanthan gum  
2 teaspoon baking soda  
1 teaspoon ground ginger  
1 teaspoon cinnamon  
1/2 teaspoon ground cloves  
1/4 teaspoon ground nutmeg  
Dash of salt

### *Instructions:*

Preheat oven to 375 degrees F. In a Kitchen-Aid Mixer, beat the coconut oil, sugars, pudding mix, molasses, eggs and vanilla until creamy.

Gradually add in the flour, gum, baking soda, salt and spices. Beat on low speed until just combined.

Using a #40 cookie scoop, place cookies onto greased cookie sheets. Bake for 8 minutes. (Do not over bake!)

Remove from oven and let cookies cool on cookie sheets set on top of cooling racks.

Yields: 2 & 1/2 dozen cookies

*A Bit of*   
*Nutmeg*