



## **Ginger Snaps**

Makes 3 dozen

(Inspired by Snap-em up Ginger Snaps in Gluten Free Desserts – I had to alter the recipe to get a dough plus I wanted to use a cup dipped in sugar as a press like I used as a kid)

¼ cup shortening  
¼ cup molasses  
1 Cup Brown sugar  
¼ cup flax meal  
1 egg  
¼ cup water  
1 teaspoon baking soda  
1 teaspoon ginger  
1 teaspoon cinnamon  
1 ½ cup white rice flour  
½ cup rice bran  
½ cup tapioca flour

Preheat oven to 350. Spray cookie sheets. Mix shortening, molasses, sugar, flax meal, egg, and water. Add soda and spices, mix well. Add flour and bran until well blended. Roll into small balls and place on cookie sheets. I put 12 on a sheet. Dip a cup in water and then into granulated sugar use to flatten cookies. Periodically re-coat with sugar. Bake for 12 to 14 min. Take out and let cool for 2 minutes then move to cooling rack to cool completely.

Everyone liked them but were not what they meant when they told me they wanted ginger snaps. I think they really wanted Molasses Cookies.

<http://www.lincolntent.com/GFCF-Desserts.html>