



NO BAKE GINGER COOKIES

with Vava Vanilla



Servings: About 10 Cookies

🕒 5 minutes

HOT HOT HOT

Inside Tips: Store in the fridge for best texture.

WHAT YOU NEED

Ingredients

- 1 cup Dilettoso Vava Vanilla mix
- ¼ cup almond flour
- 1 tsp cinnamon
- 1.5 tsp ginger
- 1/2 cup drippy nut butter
- 1 tbsp molasses
- 3 tbsp non dairy milk
- 1 tablespoon powdered sugar

HOW TO DO IT

1. **ADD** the dry ingredients first six and stir until mixed.
2. **ADD** molasses and nut butter. Stir until dough is formed. It will be crumbly.
3. **ADD** milk in one tablespoon increments until a softer dough is formed that can be rolled. Not too wet though!
4. **ROLL** into 10 even balls, flatten onto a cookie sheet lined with parchment paper. Use your fingers or a fork to create a pattern on top.
5. **DUST** cookies with powdered sugar and enjoy!

Buon Appetito!