

INSTRUCTIONS

- Sift flours and mix all dry ingredients together in a mixing bowl.
- Add in all wet ingredients, using a rubber spatula, stir and fold until fully combined.
- Using a rubber spatula, shape into a ball in the bowl and refrigerate for at least 30 minutes.
- Preheat oven 180C. Line 2 baking trays with baking paper.
- Pre-cut 2 large pieces of baking paper, place one on a clean benchtop and sprinkle with tapioca flour, sprinkle rolling pin with tapioca flour.
- Remove dough from the fridge and form into a ball with your hands before placing onto the prepared baking paper. (Use flour on your hands if too sticky)
- Place the other baking paper piece on top, roll until ¼ inch thick, use cutters for desired shapes.
- Using a palette knife transfer shapes to the prepared trays (If the cutter becomes sticky, use a wet cloth on cutter between each cut).
- Re-roll dough and continue the process until all dough is used (If dough becomes warm and sticky, refrigerate until cool).
- Bake approx. 10 minutes. Leave on tray to cool.

ICING

Sift icing sugar into a small mixing bowl
Add in almond milk and vanilla extract.

Whisk until smooth

Spoon into a piping bag and decorate as desired.



Gingerbread



Makes 16



45 minutes

INGREDIENTS

For Dough

1¼ cup Almond Flour

1 cup Tapioca Flour

¼ Cup Coconut Sugar

1 tsp Cinnamon

2 tsp Ginger

½ tsp Cloves

½ tsp Bicarb Soda

1/8 tsp Xanthan Gum

1 Tbsp Maple Syrup

1½ Tbsp Molasses

2 Tbsp Melted Coconut Oil

1 Egg

For Icing

120g Icing Sugar

2 Tbsp Almond Milk

1 tsp Vanilla Extract

