

Double Chocolate, Candied Ginger Cookies

Star Ingredients:

120 grams Sorghum flour
150 grams whole bean flour
60 grams tapioca starch
1 tsp baking soda
1 tsp xanthum gum
1/2 tsp salt
227 grams lard, softened (or butter if vegetarian issues)
165 grams brown sugar
165 grams white sugar
2 eggs
1 tsp pure vanilla extract
200 grams chocolate chips
24 grams cocoa powder
100 grams candied ginger finely chopped

Directions:

Preheat oven to 350 F
In a bowl combine all dry ingredients
In a mixer cream lard and sugar
Add eggs and vanilla beat until fluffy, 2 minutes
Slowly beat in dry ingredients until combined.
Stir in chocolate chips & candied ginger by hand.
Spoon 40 gram scoops on to prepared baking sheets.
Bake in a preheated 350 degree oven for 6 minutes, turn tray and bake 6 minutes more.

Yields 36 cookies, 40 gram

I would like to say their healthy but it would be a lie.