



Recipe courtesy of the Bad Cat Baking Company
Badcatbakingcompany.com

Ginger Orange Cookies

Gluten Free and Vegan (contains pecans)

This is a soft cookie with the zingy flavor of orange and ginger. The white morsels and raisins add a touch of sweetness, but leave out the morsels for the cane-sugar-free version. For a tree nut allergy, replace the pecans with sunflower seeds. Makes 12 cookies.

Ingredients:

- 1 T. flax meal (6 g)
- 3 T. water (45 ml)
- 1 T. fresh orange zest from 2 oranges (2 g)
- 1½ T. freshly grated ginger (3 g)
- 1 c. gluten free flour mix (130 g)
- ¾ c. gluten free rolled oats (75 g)
- ½ c. shortening (72 g)
- ½ c. agave syrup, honey, or maple syrup (174 g)
- ½ t. orange extract (5 ml)
- ½ c. allergen-free white chocolate morsels (optional; 58 g)
- ½ c. golden raisins (80 g)
- ¼ c. chopped pecans or shelled sunflower seeds (25 g)



Directions:

- Step 1. In a small mixing bowl, whisk together the flax meal and water, and let this rest for 5 minutes. Proceed to the next step as the flax and water mixture rests.
- Step 2. Zest the two oranges and grate the ginger. Set aside till step 5.
- Step 3. In a large mixing bowl, mix together the GF flour and rolled oats.
- Step 4. Put the shortening in a microwave safe bowl and microwave to melt for **1 minute**. Stir the heated shortening until all of the soft lumps melt.
- Step 5. To the bowl containing the melted shortening, add the flax meal and water mixture, syrup or honey, fresh orange zest, grated ginger, and orange extract. Mix with a rubber spatula to combine.
- Step 6. Add the liquids to the dry ingredients in the large bowl. Mix with a rubber spatula to form a thick dough.
- Step 7. Once the dough is smooth, mix in the white morsels (optional), raisins, and chopped pecans or sunflower seeds.
- Step 8. Put the dough in the refrigerator to chill for **15 minutes**. **Preheat the oven to 350° F/177° C.**
- Step 9. Line a cookie sheet with parchment paper. Use a large cookie scooper (2 Tablespoon size) to scoop the dough, scraping the open edge of the scooper on the sides of the bowl to ensure that the dough balls are similar in size. Place the dough balls on the parchment paper, spaced at least 1 inch (2.5 cm) apart. Press down lightly on the top of each dough ball and round the sides (if needed) with your fingertips.
- Step 10. Bake **16 to 17 minutes** till the tops of the cookies no longer look raw and the bottoms are browned. Move to cooling rack. Enjoy!