



## GINGERBREAD PROTEIN COOKIES

**NÜTRIR**<sup>®</sup>  
PREBIOTICS

POWERED BY



*Spicy, crispy, great with coffee or milk, these gluten-free cookies taste so good they'll become a winter staple!*

### INGREDIENTS

#### DRY:

- 1 1/4 c. almond flour
- 1 T tapioca flour (plus a bit more for dusting)
- 1/2 c (2 scoops) NÜTRIR<sup>®</sup> Prebiotics Vanilla Protein Shake
- 3 T coconut sugar
- 1 t baking powder
- 1 t ground ginger
- 1 t cinnamon
- pinch nutmeg

Oven: 375°F  
Bake Time: 8-10 min.  
Prep time: 20-30 min.

#### WET:

- 2 T molasses
- 1 T honey
- 1 egg

### INSTRUCTIONS

1. Preheat oven to 375°F, prepare baking sheet with parchment paper
2. Mix dry ingredients in stand mixer or large bowl
3. Add wet ingredients
4. Stir into a thick dough
5. Roll dough out to 1/4 in. on a well-floured surface (use tapioca or almond for gluten free option)
6. Cut out cookies with cookie cutters and place on prepared baking sheet
7. Bake 8-10 minutes
8. Dust with tapioca powder, ice with frosting of your choice if desired

Makes approx. 12 cookies

NOTE: Caloric and nutrient values will vary.

For more great recipes and amazing, healthy, nourishing products, visit us at: [www.nutrirprebiotics.com](http://www.nutrirprebiotics.com)

