



Grain-Free Soft Baked Gingerbread Cookies

Gluten-Free, Grain-Free, Nut-Free

Ingredients

- 1 bag [Otto's Naturals Grain-Free Ultimate Cookie Mix](#)
- ½ cup butter, melted
- 1 egg
- 1 teaspoon vanilla extract
- 1 ½ teaspoons ground ginger
- 1 teaspoon cinnamon
- ⅓ cup blackstrap molasses
- Coarse sugar

Icing:

- 1 ½ cups powdered sugar
- 3-4 Tablespoon milk

Instructions

1. Preheat the oven to 350°F. Line two cookie sheets with parchment paper.
2. In a large mixing bowl, combine the cookie mix, melted butter, egg, vanilla, ginger, cinnamon, and molasses. Stir until well combined.
3. Cover the bowl with plastic wrap and place it in the refrigerator for 20-30 minutes.
4. Once the dough has chilled and stiffened up, scoop spoonfuls of the dough and roll them into balls. Chill the rolled balls for another 30-40 minutes.
5. Once the cookie balls have been chilled, roll each ball in coarse sugar and place them on the cookie sheets. Leave at least 2 inches of space between each cookie since they will spread a lot.
6. Bake for 10-11 minutes. Let the cookies cool on the cookie sheets for 5 minutes before transferring them to a cooling rack to cool completely.
7. Once the cookies have cooled, combine the icing ingredients in a small bowl and stir until a smooth icing forms.
8. Spread the icing on the cookies or drizzle the icing over the cookies randomly. Let the icing set up and enjoy!