

Oatmeal Ginger Cookies

Ingredients:

- 1 and ½ cups old-fashioned oats*
- 1 cup all-purpose flour or whole wheat pastry flour
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon salt
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon ground nutmeg
- ¾ cup coconut sugar
- ½ cup olive oil or canola oil
- 2 tablespoons molasses
- 1 large egg
- ¾ cup crystallized ginger* Paradise, see notes

Maple Glaze (optional)

- ¼ cup confectioners' sugar
- 1 and ½ tablespoons maple syrup

Directions:

Make the cookies

In a medium-sized bowl, whisk together the oats, flour, cinnamon, ground ginger, nutmeg, baking powder, baking soda, and salt. Set aside.

In a large bowl, using a stand mixer fitted with the paddle attachment or a handheld mixer, beat the coconut sugar, olive oil, and molasses on medium speed for 1 minute. Add in the egg on low speed and beat for 30 seconds. Stop to scrape down the bowl and beat for an additional minute on medium speed. Add in the dry ingredients on low speed and increase to medium until everything is just incorporated. Add in the chopped ginger and mix on low until combined. Cover and refrigerate the dough for an hour or up to overnight.

When ready to bake your cookies, preheat the oven to 350°F and line two cookie sheets with parchment paper or silicone baking mats. Set Aside.

Using a cookie scoop (about 1 and ½ tablespoons), scoop the dough into balls and place them onto the prepared baking sheets leaving about 2-3 inches between each cookie. Using your hands or the back of a large spoon, flatten the top of each cookie just a bit. They won't spread much.

Bake the cookies for 12-13 minutes or until the edges are slightly golden. Do not overbake. They will look very soft but firm up as they cool. Allow the cookies to cool on the baking tray for 10 minutes before transferring them to a wire rack to cool completely.

Make the glaze (optional)

Whisk together the confectioners' sugar and maple syrup in a small bowl. Drizzle the glaze over the cooled cookies with a small spoon. The glaze will harden slightly after about 10 minutes. Enjoy!

