

# Crystallized Ginger Cranberry Cookies

## Ingredients:

- 1 1/2 cup of Beth Blends Gluten-Free Flour (PURELYHL for discount)
- 1 tsp of baking powder
- 1/2 cup of granulated monk fruit
- 1/3 cup of brown granulated monk fruit
- 3/4 cup of Artisana Organics pecan butter
- 3 tbsp of RxSugar Sugar-Free Maple Syrup (MARIA20 for discount)
- 2 whole eggs
- 1 tsp of vanilla extract
- 1/4 cup of finely crushed pecans
- 3 tbsp of crushed Paradise Crystallized Ginger

## Chocolate Glaze

- 2 tbsp of RxSugar Sugar-Free Chocolate Syrup (MARIA20 for discount)
- 1 cup of powdered monk fruit
- 1/2 cup of frozen cranberries

## Directions:

Preheat the oven at 350F.

Mix all the dry ingredients for the cookies.

Add the wet ingredients and mix until fully incorporated.

Create 7 cookies and place them on a baking tray.

Refrigerate for at least 15 minutes for better results.

Bake for 11-12 minutes.

Mix the chocolate syrup with powdered monk fruit.

Top the baked and cooled cookies with the glaze and top with cranberries.



A recipe of María Fernanda López of <https://www.purelyhealthyliving.net>