

Gluten Free Cinnamon Biscuits



Tess who manages our Coffs Harbour Store is an avid foodie who just happens to suffer from Coeliac disease. She is always looking for gluten free recipes that tantalise the taste buds, and I've grown quite fond of our Monday morning chats about the weekends brekkie and dinners creations.

This recipe cooked (and photographed) by Tess and her partner Alex, was inspired by Alyssia Fraser's Cinnamon biscuits in her book 'The Food at My Table - Sweets'.

Ingredients:

300g **almond meal**

100g **white rice flour**

6 teaspoons **cinnamon powder**

1 teaspoon **gluten free baking powder**

75 ml **coconut oil**

¼ cup honey

1 egg

Method:

1. Combine the dry ingredients together.
2. Add the coconut oil, honey and egg.
3. Mix well using your hands to bring the dough together in a bowl.
4. Break into smaller amounts forming small balls and flattening with your hands OR roll flat between baking paper and cut out into shapes.
5. Bake in a moderate oven 175°C until golden (15-20 minutes).

NOTE: due to variance in egg size the dough might be too wet. If this is the case, add more rice flour to roll out the mix.

Inspiration:

Replace cinnamon with ginger powder (4 teaspoons) to make ginger snap cookies, or use a combination of vanilla essence and powder to make Vanilla cookies.

Gluten Free | Dairy Free | Refined Sugar Free | Paleo

If you like this recipe you may also enjoy these:

Raw Chocolate Magnesium Slice

Raw Lemon & Coconut Slice