



## Ginger Snaps

4 c. spelt flour  
2 tsp. baking soda  
2 teaspoons ground cinnamon  
1 teaspoon sea salt  
1 teaspoon ground nutmeg  
1 teaspoon ground ginger  
1/2 teaspoon ground cloves  
2 sticks butter, at room temperature  
2 cups Sucanat  
2 large eggs  
1/2 cup molasses  
1/4 cup olive oil  
Xylitol (about 1/2 c.) for rolling

Heat oven to 350° F. In a large bowl, combine spelt flour, baking soda, cinnamon, salt, nutmeg, ginger, and cloves; set aside. Using an electric mixer, beat the butter and Sucanat on medium-high until somewhat fluffy, 2 to 3 minutes. Beat in the eggs, then the molasses and olive oil. Reduce mixer speed to low and gradually add the flour mixture, mixing until just combined (do not overmix). Place the xylitol in a bowl. Shape the dough into balls (about 1-2 tablespoons each) and roll in the xylitol. Place 2-3 inches apart on parchment paper-lined baking sheets. Bake, rotating the baking sheets halfway through, until the edges are firm but the centers are still slightly soft, 16 to 18 minutes. Let cool slightly on the baking sheets, then transfer to a wire rack to cool completely.



*adapted from Real Simple*



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