



Gingerbread Men Ornaments

NIBBLEDISH CONTRIBUTOR

Ingredients

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- 2 T. canola oil
- 3 T. unsweetened applesauce
- 3/4 c. organic sugar
- 1/4 c. molasses
- 1/4 c. almond milk
- 2 c. whole wheat pastry flour
- 1/2 t. baking powder
- 1/2 t. baking soda
- 1/2 t. salt
- 1 t. pumpkin pie spice
- 1/2 t. cinnamon
- 1 1/2 t. ground ginger

Instructions

Beat oil, applesauce, stevia and sugar together until well combined. Incorporate molasses and almond milk and set aside.

Sift all dry ingredients together in a separate bowl. Slowly add dry ingredients to the wet and mix well, but do not over mix.

Transfer dough to plastic wrap and refrigerate for at least 30 minutes.

After 30 minutes, preheated the oven to 350 degrees and rolled out the dough on a floured board. Cut out our men and decorated them using red hots, raisins, etc.

(Recipe by Sarah Matheny)