



## Easy Ginger Spice Cookies

These easy ginger cookies are quick to make, bake in 11 minutes, and are made with real ingredients—no processed flour, no processed or artificial sugar, no eggs, and no oil. They're sweet, warmly spiced, and perfect with a cup of coffee or tea, great as a lunchbox snack, or as a festive addition to a cookie tray.

Before making the cookies, start by making the homemade ginger spice blend that gives these cookies their signature flavor.

Watch the YouTube demo [HERE](#).

### Homemade Ginger Spice Blend

#### Ingredients

2 TB ground allspice  
2 TB ground cinnamon  
2 TB ground ginger  
1 TB ground cloves  
1 TB ground nutmeg  
1/8 tsp black pepper (optional but recommended)

#### Instructions

Combine all spices in a bowl and mix well. Store in a sealed glass jar in a cool, dark place.

### Spicy Ginger Date & Oat Cookies

#### Ingredients

2 cups rolled oats (Bob's Red Mill Protein Rolled Oats work well)  
1½ cups pitted dates, each cut into thirds  
2 cups warm water (for soaking dates)  
1 TB homemade ginger spice blend  
1 tsp vanilla powder  
2 TB date syrup

## **Instructions**

Preheat oven to 325°F and line a cookie sheet with parchment paper. Soak the cut dates in the water for 10 minutes, then drain.

Soak the dates on warm water for 15-30 minutes, then drain chop in thirds and set aside.

Using a food processor fitted with the S blade, process the rolled oats for 1–2 minutes until they form a coarse flour. Add the drained dates, ginger spice blend, vanilla powder, and date syrup, then process until a sticky dough ball forms.

Divide the dough into 12–16 balls and place them on the prepared cookie sheet. Wet your hands and flatten each cookie to your desired thickness. The cookies will not spread, so their shape going into the oven is how they'll come out.

Bake for 4 minutes, remove from the oven, flip the cookies, and return to the oven for another 6-7 minutes. Let cool on the pan for about 5 minutes, then transfer to a wire rack to cool completely.

Store in an airtight container for up to one week.

Bon Appetit!