

Quinoa Ginger Bread Cookies

Ingredients

- ¼ cup oil
- ¼ cup apple sauce
- 1 cup sugar
- 1 egg
- ½ cup soaked chia seeds (ratio ¼ cup chia seeds to 1 ½ cup water. Soak at least 15 min)
- 1½ teaspoon baking soda
- 1 cup molasses
- 2 cups packed cooked quinoa
- 2 1/2 cups whole wheat flour
- 1/2 teaspoon salt
- 2 teaspoon ground cinnamon
- 3/4 teaspoon ground ginger
- 1/8 teaspoon ground cloves

Blend oil, apple sauce, sugar, egg and soaked chia seeds together in a food processor or immersion blender.

Mix baking soda with molasses; stir into creamed mixture.

Add cooked quinoa and blend

Sift dry ingredients together; add gradually to batter, stirring until just thoroughly blended.

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