

# Cinnamon Applesauce Cookies

## Ingredients:

1 TBS ground flaxseeds  
3 TBS water  
1/3 cup applesauce  
1 tsp alcohol-free vanilla extract  
3 TBS softened coconut oil  
2 TBS maple syrup  
¼ cup maple sugar  
¼ cup brown rice flour  
1 cup gluten-free oat flour  
¼ cup almond flour  
2 tsp cinnamon  
1 tsp baking powder  
½ tsp baking soda

## Directions:

Preheat oven to 350F/180C. Line a baking tray with parchment paper.

In a mixing bowl, combine the ground flaxseeds and water. Let stand for 5 minutes.

Stir in the vanilla, coconut oil, maple syrup, and maple sugar until you get a uniform mixture.

In a separate bowl, whisk together the brown rice flour, oat flour, almond flour, cinnamon, baking powder, and baking soda.

Add the dry mixture to the wet in 2 parts, stirring to form a dough. Chill dough in the fridge for 20 minutes.

Using a 1 ½" cookie scoop, scoop the dough and drop onto prepared baking sheet.

Bake for 16-18 minutes, until golden brown. Let sit for 5 minutes before placing cookies on a wire rack to cool completely.