



## Ginger Cut Out Cookies

Serves 12 | Prep 5 mins. | Bake 10 mins.

### INGREDIENTS

1/2 cup EDEN Safflower Oil  
2/3 cup EDEN Barley Malt Syrup  
1/3 cup organic maple syrup  
1/4 cup hot water  
3 cups organic unbleached  
white flour, sifted  
2 tsp baking soda  
1 1/2 tsp EDEN ground ginger  
1/4 tsp EDEN ground cinnamon  
or allspice  
1/2 tsp EDEN Sea Salt

### DIRECTIONS

Preheat oven to 350°F. Combine oil, barley malt, maple syrup and hot water. In a separate bowl, combine flour, baking soda, ginger, cinnamon and salt. Mix dry and wet ingredients together. Form the dough into four balls with floured hands. Lightly flour a rolling surface and roll out dough to about 1/4-inch thick. Lightly oil a cookie sheet. Cut the dough with cookie cutters and place on the cookie sheet. Repeat until all dough is rolled and cut. Bake for 10 minutes until the bottom of the cookies are slightly brown.

Yields about 24 to 36 cookies



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# sweetened by nature

Sprouted whole grain is transformed into wholesome sweetness through the simple, yet wondrous process of traditional malting. Organic EDEN Barley Malt Syrup is a nourishing, appealing, versatile sweetener that's ideal for baked goods – with about half the sweetness of refined sugar.



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