



Ginger Kernza® Cookies

Recipe developed by Beth Dooley

1 1/4 cups Kernza flour

1/2 teaspoon baking soda

1/4 teaspoon salt

1 teaspoon ground ginger

1 teaspoon ground cinnamon

1/4 teaspoon grated nutmeg

1/2 cup cold pressed sunflower oil

1/2 cup dark brown sugar

1 large egg

1 teaspoon vanilla extract

1/4 cup chopped candied ginger

**About 1/4 cup granulated sugar,
for rolling**

- In a medium bowl, whisk together the flour, baking soda, salt, ginger, cinnamon, and nutmeg.
- In a large bowl, beat together the oil, sugar, egg and vanilla. Stir in the flour mixture. Then stir in the chopped crystallized ginger. Chill the dough in the refrigerator for at least 30 minutes or overnight.
- Preheat the oven to 350 degrees F. Line a baking sheet with parchment paper or lightly grease.
- Using a tablespoon, scoop up the dough and roll into balls then coat with the granulated sugar and place about 2 inches apart on the baking sheet. Bake until the tops of the cookies have cracks, about 8 to 9 minutes. Let the cookies cool directly on the baking sheet. Store in a covered container.

Makes 16 bars