

## **Amber's Healthy Ginger Cookies**

1 ½ cup all purpose flour

1 cup whole wheat flour

1 cup chopped crystallized ginger

1 t. baking powder

½ t. baking soda

½ t. salt

½ t. ground ginger

1 cup sugar

½ cup applesauce

½ c. vegetable oil

1 t. lemon zest

1 T. lemon juice

¼ t. vanilla extract

cinnamon/sugar

Mix dry ingredients

Mix sugar, applesauce, lemon zest, juice & vanilla.

Add dry ingredients to wet, stir, and chill dough for at least 1 hour.

Shape dough into 2T. Balls (about 24 balls) dough will be sticky.

Roll balls into cinnamon/sugar mixture and bake on greased cookie sheet trays @ 350 degrees for 15 minutes.