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Gingersnap Cookie Butter

Makes 2 cups

This simple recipe highlights warm winter spices by transforming them into an addictive butter. Enjoyed it slathered on toast, spread on apples, squished in between cookies, or eaten straight from the jar. How delightfully versatile!

Ingredients:

60 gingersnap cookies
2 teaspoons brown sugar
2 teaspoons vanilla extract
4 tablespoons coconut oil
2 teaspoons cinnamon
a pinch of salt
up to 2/3 cup heavy cream

Directions:

1. Pulse the gingersnap cookies in a food processor until a very fine crumb texture is created. Add the brown sugar, vanilla extract, coconut oil, cinnamon, and salt to the food processor and pulse until combined.
2. Slowly add the heavy cream until your desired cookie butter consistency is reached.
3. Store the cookie butter in a sealed glass jar in the refrigerator for up to 1 week. Let sit at room temperature until softened before enjoying.
4. Enjoy cookie butter on pancakes, waffles, ice cream, crackers, apples, oatmeal, or toast.