

KJ's Gingerbread Crumble

THM-Friendly: S

- 1 cup cashew flour or almond flour
- 2 Tbsp. coconut flour
- 1/2 cup Swerve Brown
- 2 tsp. cinnamon
- 1/2 tsp. ginger powder
- 1/8 tsp. nutmeg
- a pinch of mineral salt
- 1/4 tsp. baking soda
- 1 whole egg
- 1/2 tsp. blackstrap molasses
- 1 Tbsp. nut milk
- 1/4 cup coconut oil (or butter if you don't want to keep it DF)



Mix in a bowl to get a cookie paste; add 1 tsp. of liquid (nut milk) at a time until you get the consistency you need.

Pre-heat your air fryer to 375° or your oven to 400°. Spread the dough out by hand in a parchment-lined pan; it doesn't have to be pretty.

Bake for 5 minutes in the air fryer or 10 minutes in the oven. Check and add time to bake until done.

Let completely cool. Use your hands to break into crumbled pieces. Put it in a storage bag and leave it in the freezer!

Top all the things with it as your heart desires!

enJOY!

