

GINGERBREAD BITES



INGREDIENTS

1 cup roasted cashew butter
1/3 cup [Yakon syrup](#)
1/4 cup [Somersweet](#)
4 tsp cinnamon
1 1/2 tsp ginger
1 tsp cloves
1/2 tsp nutmeg
1 cup pecan meal

On the stove over medium-low, toast the pecans (watch carefully to prevent burning). Once tasted, remove them to cool.

Place the cooled toasted pecans in the food processor and process into a meal.

Cream together the cashew butter, Yakon syrup, Somersweet, cinnamon, ginger, cloves and nutmeg. Once the mixture is creamed, mix in the toasted pecan meal (I use my hands).

Form the dough into small rounds (about 1Tbs. each).

Place in the refrigerator to firm-up.

The cookies should keep in the fridge for a week.