Ingredients:
Makes about 24 cookies~

- 2 ¼ whole wheat flour
- 1 ½ tsp cinnamon
- ¼ tsp nutmeg
- ¼ tsp ground ginger
- 1 ½ tsp baking powder

- ¼ unsalted butter, melted and warm
- 1 ½ tsp instant coffee crystals
- 2 large eggs
- 2 tsp vanilla extract
- 1 cup maple syrup

Make it:
1. Preheat your oven to 325 degrees.
2. Whisk flour and spices together with the baking powder, set aside.
3. Mix the coffee into the warm butter, mix until dissolved. In a large bowl whisk together the egg, vanilla, maple syrup and the coffee mixture.
4. Add the flour into the bowl and stir just until incorporated.
5. Refrigerate the dough for 30 minutes.
6. Line a baking sheet with parchment and drop rounded tablespoons onto the cookie sheet, pressing down gently.
7. Bake for 12 – 15 minutes, let cool on the pans.