

ALMOND SHORTBREAD COOKIES

These simple-to-prepare goodies are dairy and gluten-free. Contain nuts.

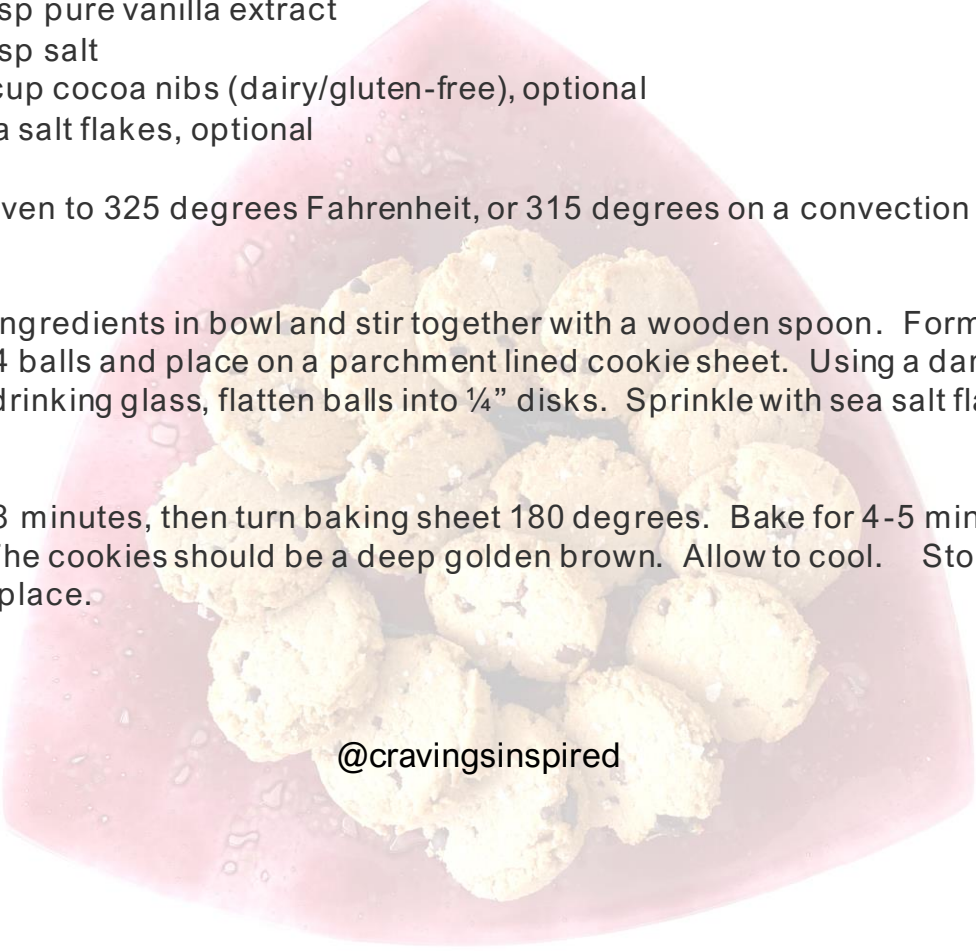
Please check all labels carefully for your dietary restrictions.

- 1 1/2 cups almond flour, packed
- 3 T melted coconut oil
- 3 T pure maple syrup, room temperature
- 1/2 tsp pure vanilla extract
- 1/4 tsp salt
- 1/4 cup cocoa nibs (dairy/gluten-free), optional
- Sea salt flakes, optional

Preheat oven to 325 degrees Fahrenheit, or 315 degrees on a convection oven setting.

Place all ingredients in bowl and stir together with a wooden spoon. Form dough into 12-14 balls and place on a parchment lined cookie sheet. Using a damp or greased drinking glass, flatten balls into 1/4" disks. Sprinkle with sea salt flakes if desired.

Bake for 8 minutes, then turn baking sheet 180 degrees. Bake for 4-5 minutes longer. The cookies should be a deep golden brown. Allow to cool. Store in a cool, dry place.



@cravingsinspired