



Simply Delicious Christmas

with Shauna Leinster

Assorted Almond Flour Cookies

Ingredients

- 2 cups almond flour
- 1/3 cup coconut oil, melted
- 1/3 cup pure maple syrup
- 1 tsp pure vanilla extract

Add-ins:

- 1/3 cup dairy-free chocolate chip cookies
- OR, 1/3 cup sugar-free dried cranberries and zest of 1 orange
- OR, 1 tbsp fresh thyme leaves, zest of 1 lemon and a pinch of salt
- OR, 1 drop of lavender essential oil, 2 sage leaves, minced and a pinch of salt

Method

- Preheat oven to 350°.
- Gently melt coconut oil and combine with almond flour, maple syrup and vanilla.
- Mix until combined and then mix in your chosen add-ins.
- Roll into a dozen balls and place onto a parchment-lined baking sheet.
- Press your thumb in the centre of each cookie and bake for 12 mins. They will still be soft coming out of the oven but will firm up as they cool.
- Place the sheet onto a cooling rack and allow it to cool before completely devouring them.