

Chinese Almond Cookies

(Gluten-free, Paleo and Vegan)

Preparation time: 10

Cook time: 10

Yields: 18 cookies

Ingredients

1/4 cup coconut oil, melted
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1/3 cup (107 grams) maple syrup
1 1/3 cups (133 grams) almond flour – please weigh!
2 tablespoons (17 grams) sifted coconut flour
1/8 teaspoon salt
1/2 teaspoon baking soda
18 sliced almonds pieces

Directions

In a large bowl, mix together the coconut oil, vanilla extract, almond extract, and maple syrup. Add the almond flour, sifted coconut flour, salt and baking soda and stir until well combined. If the mixture isn't firm enough to roll into balls, refrigerate the dough for about 30 minutes or until firm.

Preheat the oven to 350 degrees F (175 degrees C).

Line a baking sheet with a piece of parchment paper.

Roll the dough into 18 1" balls and place 2" apart on the prepared baking sheet.

Press 1 sliced almond piece into the center of each cookie.

Bake the cookies for 10 minutes or until the edges just start to turn brown.

Let the cookies cool for 5 minutes and then remove to a wire rack to cool completely.

Cover and store for up to one week at room temperature.