



Chewy Almond Cookies 4 Ways

(Available in Love Bites)

This is HANDS DOWN the best basic cookie recipe that I've ever made. You can tweak it in so many ways to make it your own. You can add in any chip, candy, flavoring, essential oil, or even cocoa powder to make it a chocolate chewy almond cookie! I absolutely love to play with this recipe. I say to gently flatten the cookie for a typical cookie look, but I like to keep them round because they are thicker and gooier, which is how I like a cookie. Again, it's up to you! Play around and make this cookie your own!

Ingredients

- 2 cups almond flour
- ½ tsp baking soda
- ¼ tsp sea salt
- 1 tsp vanilla bean powder or 2 tsp vanilla extract
- 6 tbsp raw, organic honey
- 4 tbsp unrefined, organic coconut oil, melted

Preparation

Preheat the oven to 350°F. In a large bowl, combine dry ingredients and set aside. In a small bowl, combine wet ingredients and then add to the dry ingredients. Mixture will be thick. Shape the dough into 1 ½ inch size balls and place on baking sheet lined with parchment paper. Using your palm, gently flatten the cookie to a ¼ of an inch thick. Bake for 8-10 minutes or until golden brown. The cookies will be flimsy as they come out of the oven, so let cool for 5-10 minutes on the baking sheet. Transfer to wire rack to cool completely and store in the fridge in an airtight container.

Option #2: For Chocolate Chip Cookies, add ½ cup chocolate chips to batter before rolling into balls.

Option #3: For Snickerdoodle Cookies, roll balls in coconut sugar before flattening.

Option #4: For Carrot Cake Cookies, add 1 cup shredded carrots, ½ cup unsweetened shredded coconut, ½ tsp almond extract, 1 tsp cinnamon or 1 drop Cinnamon Bark Vitality, and substitute pure maple syrup for the honey.

