

# Cinnamon Roll Cookies

Recipe by: Laura Bench  
Category: Dessert  
Servings: 9 cookies



## Ingredients

6 dates, soaked for 1 hour, then drained and chopped very finely  
\*1 whole egg  
¼ tsp vanilla extract  
2 TB butter, melted  
1 TB coconut oil, melted  
1 TB cinnamon  
½ cup almond flour (or grind almonds in a blender till it's a flour consistency)  
2 TB raisins  
Pinch of salt  
2 pinches pure stevia extract powder

\* If you like a harder cookie, use the egg yolk only

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## Instructions

1. Preheat oven to 350° F.
2. Mix wet ingredients in a bowl (first 5 ingredients).
3. Mix dry ingredients in another bowl (last 5 ingredients).
4. Combine wet ingredients with the dry ingredients.
5. Drop spoonful's of batter onto a parchment paper-lined or greased cookie sheet.
6. Bake at 350° F for 9-10 minutes. (I like mine soft, so I did 9 minutes)
7. Allow cookies to cool on a wire rack.

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## Nutrition Info

**Per Serving:** 1 cookie

Calories: 102

Total Fat: 7.7g

Carbs: 6.4g

Protein: 2g