

# Snickerdoodle Cookies

Prep Time	Cook Time	Total Time
10 mins	8 mins	18 mins

Recipe by: Laura Bench

Category: Dessert

Servings: 8



## Ingredients

- 1 cup almond flour (ground almonds)
- Pinch of salt
- 1/8 tsp baking soda
- 2 TB organic coconut oil, liquefied
- 2 TB 100% maple syrup (or raw honey)
- 1 ½ tsp pure vanilla extract
- 2 tsp cinnamon

## Instructions

1. Preheat oven to 350° F.
2. In a mixing bowl, combine the first 3 (dry) ingredients.
3. In a separate bowl, combine the next 3 (wet) ingredients.
4. Add the wet ingredients to the dry ingredients and mix until just combined.
5. Use a tablespoon and scoop out the dough and form into a ball by gently rolling between your hands. If the dough is a little runny and too soft, add a little more almond flour to help thicken a bit.
6. Put 2 tsp cinnamon on a flat plate. Take each dough ball and roll in the cinnamon to coat the entire outside.
7. Place each ball of dough onto a parchment-lined or greased cookie sheet.
8. Using the flat surface of an item (bottom of a ramekin, back of a spoon, etc), press each dough ball to flatten it until it's about ¼ inch thick.
9. Bake at 350° F for 8-9 minutes, do not overbake. Allow cookies to cool on a wire rack.

## Nutrition Info

Per Serving: 1 cookie

Calories: 132    Total Fat: 10.5g    Carbs: 6.4g    Protein: 3g