

German Almond Cookies



Vegan & GF

With almond flour & coconut sugar



40 cookies ⌚ 30 minutes

DRY INGREDIENTS

380 g almond flour

90 g coconut sugar

1 1/2 tsp baking powder

1/16 tsp salt

WET INGREDIENTS

1/3 c lukewarm water

1/2 tsp vanilla extract

1/4 tsp orange extract

1/4 tsp lemon extract

NOTES

Choose only natural and certified organic extracts for your baking and cooking needs. Don't be fooled by clever artificial flavor marketing.

DIRECTIONS

1. Preheat oven to 350 degrees
2. Prepare a cookie sheet with with parchment paper or a silicone sheet.
3. Add dry ingredients to a large mixing bowl and break up any clumps with an electric beater. Or shift dry ingredients together.
4. Add the liquid ingredients. Mix with electric beater for 5 minutes. Scrap sides of bowl occasionally.
5. Portion out small amounts of dough onto a cookie sheet, using a cookie scoop. Dip scoop into warm water occasionally when dough sticks.
6. Flatten each cookie lightly with a moistened palm and then press a whole almond onto each cookie.
7. Bake for 15 minutes. Cool cookies on baking sheet for 5 minutes then continue to cool on rack.

