



ALLERGIES:

No grains
No dairy
No gluten
Low disaccharides

Prep time: 10 mins

Cook time: 15-20 mins

Makes: 20

INGREDIENTS

- 1/4 cup coconut oil
- 1/4 cup rice malt syrup
- 2 eggs
- 1 tsp vanilla extract
- 1 tsp almond extract
- 2 cups almond meal
- 1/4 tsp pink rock salt
- 1/2 cup Vegan, sugar free choc chips, gently melted

METHOD

- Preheat oven to 180°C.
- Place a sheet of baking paper on an oven tray.
- In a bowl mix coconut oil, rice malt syrup, eggs, vanilla and almond extract.
- Stir in the almond flour and salt.
- Place spoonfuls of mixture onto baking paper (should make 20) and press down on each one with a wet fork.
- Bake for 15-20 minutes, or until golden.
- Cool on wire rack, then spread melted chocolate over one side of each cookie.

ALMOND **COOKIES**

