

## Shortbread Almond Flour Cookies

These shortbread cookies are buttery, gluten free, and easy to whip up in no time. No mess of rolling cookie dough out or needing cookie cutters. You just need some plastic wrap and a sharp knife. You can decorate these cookies any way you want. Dip them in chocolate, add sprinkles, or add chopped nuts! Fat 12, Carbs 14, Protein 2 Yield 10 cookies

### INGREDIENTS

- 2.5 cup almond flour
- 4 tablespoons butter, melted
- 1/4 cup maple syrup
- 1 teaspoon almond extract
- 1/8 teaspoon salt

#### *Chocolate Layer*

- 1/2 cup dark chocolate chips
- 1 teaspoon coconut oil
- Sprinkles or nuts (optional)



### INSTRUCTIONS

1. First, place all ingredients in a medium-sized bowl and mix. When ingredients are combined, use your hands to form the dough into a log (about 1.5 inches in diameter).
2. Roll your shortbread log into a piece of plastic wrap and place in the refrigerator for at least 15 minutes.
3. While your shortbread log is in the refrigerator preheat oven to 350°F and spray a baking sheet with coconut oil spray or cover with parchment paper.
4. Remove your shortbread log from the refrigerator and slice into 1/4 thick rounds. Repeat until you have cut through the whole log.
5. Place cookies on baking sheet and bake for 12-14 minutes.
6. Remove from oven and let cool completely.
7. Place chocolate chips and coconut oil into a small bowl and melt in the microwave or a double boiler.
8. Next, dip half of a shortbread cookie into the melted chocolate. Let excess chocolate drip from the cookie and then sprinkle melted chocolate with sprinkles, nuts, or whatever topping you prefer! Repeat until all shortbread cookies are gone.
9. Let cool completely. Serve or store in the freezer.