

# Food Babe's Healthy Sugar Cookies



Prep Time:	Cook Time:	Total Time:	Serves:
5 mins	10 mins	15 mins	12

<https://foodbabe.com/healthy-sugar-cookie>

## Ingredients:

- 2 cups blanched almond flour
- ¼ cup coconut oil, melted
- ½ cup coconut sugar
- 1 egg
- 1 tablespoon vanilla extract
- ¼ teaspoon sea salt

## Instructions:

1. Preheat oven to 350° F.
2. Mix all wet ingredients together and combine well.
3. Slowly pour dry ingredients into wet ingredients and mix well.
4. Drop a tablespoon of dough on a parchment paper lined cookie sheet.
5. Bake cookies for 8-10 minutes (until edges are golden brown).
6. As cookies are cooling, sprinkle with a little coconut sugar after baking if desired.
7. Cool cookies for at least 5 minutes before serving.
8. (Alternatively, if you are cutting out shapes, refrigerate dough for at least 1 hour and then roll out using a rolling pin and additional almond flour and bake the same way).

## Notes:

- Please use all organic ingredients if possible