

Coconut Flour Shortbread Cookies

Ingredients

1/2 c Coconut Flour (plus 2
tablespoons, 75 grams)
1/3 c Maple Syrup (107 grams)
6 T Coconut Oil (melted)
1 t Vanilla Extract
1/4 t Salt
1/2 c Semi-Sweet Chocolate Chips
1 T Almond Milk

Instructions

- 1.Preheat the oven to 350°F. Line one large cookie sheet with parchment paper. Set aside.
- 2.In a medium mixing bowl, add all the dry ingredients: coconut flour and salt. Stir in maple syrup, melted coconut oil, vanilla extract, and almond milk at room temperature.
- 3.Combine with a silicone spatula for about 40 seconds until it forms a soft, sticky, and moist cookie dough. If the dough is dry and crumbly mix more coconut oil. Set aside for 5 minutes at room temperature. The dough should stay soft, sticky, and easy to roll into balls.
- 4.Scoop one tablespoon of batter and roll it between lightly oiled hands before placing the ball on the baking sheet. Slightly flatten the ball into a cookie shape. Repeat the step above

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until you form 12 cookies.

5. Bake for 10-12 minutes or until the sides are just starting to become golden brown. Note that baking time varies a lot based on the thickness of the cookies. Don't over-bake them, or they will be very hard and dry in the middle.

6. Cool down on the baking sheet for 10 minutes (don't touch them as they are still soft when hot). After transfer on a cookie rack to cool down to room temperature.

7. Meanwhile, melt chocolate chips in a microwave in 30 second increments. Once chocolate is melted dip half of the cookie into the chocolate and place back on baking sheet. Once all cookies are dipped refrigerate for 15 minutes until the chocolate is set and enjoy!

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