

Ashley's Meal Prep Monday!

Almond Flour Cookies with Cranberries and Coconut

INGREDIENTS

1 1/4 cups almond flour
1/4 cup dried
cranberries (or any
other dried fruit)
1/2 cup coconut flakes
1/2 TSP baking powder
1/4 TSP sea salt
1/3 cup coconut sugar
1 large egg
3 TBSP melted coconut
oil
1/2 TSP vanilla

Preheat oven to 375. In a large bowl, combine almond flour, dried cranberries, coconut, baking powder, sea salt and coconut sugar. In a separate bowl, whisk the egg and then whisk in the melted coconut oil and vanilla. Add to the large bowl of ingredients and mix until just combined. Chill in the freezer for 15 minutes.

Shape dough into 1-inch balls and place on a baking sheet with 1-1/2 inch space between each. Press down slightly to flatten a bit. Bake until the edges begin to brown, 7-10 minutes. Remove from oven and let cool before serving. Should make about a dozen cookies depending on size.



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