

Crispy Almond Flour Cookies

These delightful cookies are gluten-free, dairy-free, and low in sugar, making them a perfect guilt-free treat. With the nutty flavor of almond flour and a hint of vanilla, you'll enjoy every bite without the added sugars or bananas.


20 min

Total time

easy

Difficulty

180

kcal / serving

Ingredients

- 1 cup almond flour
- 1/4 cup coconut oil, melted
- 2 tablespoons maple syrup
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon baking soda
- A pinch of salt
- Optional: 2 tablespoons dark chocolate chips (dairy-free)

Steps

- 1 Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
- 2 In a mixing bowl, combine the almond flour, baking soda, and salt.
- 3 In another bowl, whisk together the melted coconut oil, maple syrup, and vanilla extract.
- 4 Pour the wet ingredients into the dry ingredients and mix until a dough forms. If using, fold in the dark chocolate chips.
- 5 Scoop tablespoon-sized portions of dough onto the prepared baking sheet, spacing them apart.
- 6 Flatten each cookie slightly with your hand.
- 7 Bake for 10-12 minutes or until the edges are lightly golden.
- 8 Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.