

Crunchy Almond Butter Cookies

Delightful almond flour cookies with a buttery crunch, perfect for a sweet treat.


30 min

Total time

Easy

Difficulty

120

kcal / serving

Ingredients

- 1 cup almond flour
- 1/4 cup butter, softened
- 1/4 cup granulated sugar
- 1/2 tsp vanilla extract
- Pinch of salt

Steps

- 1 Preheat oven to 350°F (180°C) and line a baking sheet with parchment paper.
- 2 In a mixing bowl, cream together softened butter and sugar until light and fluffy.
- 3 Add vanilla extract and a pinch of salt, mix well.
- 4 Gradually incorporate almond flour into the mixture until a dough forms.
- 5 Roll the dough into small balls and place them on the prepared baking sheet.
- 6 Flatten each ball with a fork to create a crisscross pattern.
- 7 Bake in the preheated oven for 10-12 minutes or until the edges are golden brown.
- 8 Allow the cookies to cool on the baking sheet before transferring to a wire rack to cool completely.