

Almond Flour Oatmeal Cookies 2.0

Ingredients for the wet mixture:

- 1/2 cup unsalted butter at room temperature
- 1/2 cup brown sugar
- 1/4 cup or less Erythritol and Monk Fruit sugar equivalent
- 1/2 tablespoon vanilla extract
- 1 large egg at room temperature

Ingredients for the dry mixture:

- 1 1/4 cups almond flour
- 1 1/2 cups gluten-free, old-fashioned oats
- 1/4 cup freshly ground flax seeds
- 1 teaspoon cinnamon
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt

Add-ins:

- 1/2 cup mini dark chocolate chips – mini chips are easier to distribute throughout these petite cookies
- 1/2 cup unsweetened coconut flakes

Note: If making a peanut butter version, substitute 1/2 of the butter (1/4 cup) with all natural smooth or chunky peanut butter. Omit the coconut flakes. The chocolate chips may be kept or omitted.

Instructions:

- Assemble all ingredients.
- Line 2 baking sheets with parchment paper or lightly grease.
- Measure dry ingredients (not add-ins) into a bowl, stir to combine, set aside.
- With a stand or hand mixer, beat butter until creamy and then add sugars, creaming until fluffy – about 2 minutes.
- Beat in vanilla and then the egg.
- Beat the mixture of dry ingredients into the creamed mixture.
- Beat or stir in the add-ins until combined and evenly distributed throughout the dough.
- Preheat the oven to 350 degrees

Use a small cookie dough scoop or tablespoon to press/form the dough into small one-inch balls with the palms of your hands. Evenly place on prepared cookie sheets.

Bake in preheated oven for 10 minutes; rotate pans and continue baking another 10 minutes. If using a convection oven, rotating pans is not needed.

Cookies are done when they are golden brown around the edges.

Remove from oven; let cookies rest for 2 – 3 minutes; transfer to a wire cooling rack to finish cooling.

When cool, these freeze very well in quart zip lock bags and make a handy package for sharing with friends.