

Primal Cranberry Almond Cookies

Ingredients

- 2 1/4 cups almond flour
- 1/4 cup coconut flour
- 1/2 tsp salt
- 1/2 tsp bicarbonate of soda
- 1/4 cup xylitol
- 1/2 cup melted unsalted butter
- 1 tsp vanilla essence
- 1/2 cup dried cranberries
- 1/2 cup chopped/flaked almonds
- *Optional:* Add a handful of chopped dark chocolate pieces.

Makes 18 cookies



Method

1. Preheat oven to 170 degrees Celsius. (150 degrees if using thermo fan oven)
2. Prepare two baking sheets with baking paper.
3. Mix dry ingredients together in a bowl.
4. In a separate bowl, mix together wet ingredients.
5. Add the wet into the dry and combine well.
6. Mix in the almonds and cranberries (and chocolate if using.)
7. Roll small, compact balls of dough (about a tablespoon).
8. Put blobs of dough onto the baking sheet and gently press flat with the back of a spoon
9. Bake for about 10 minutes, or until the edges are browned. (Be careful not to burn them).
10. Leave to cool completely.
11. For a firmer biscuit store in the fridge.

