

# Gluten Free Almond Cookies

Recipe By *Sina Mizrahi*



Cooking and Prep:  1 h

Serves:  28

Contains: 

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Purim, Passover

**Diet:** Vegetarian, Gluten Free

**Source:** Relish by Binah Magazine

These gluten-free cookies will be your new go-to healthy cookie alternative. At their base is almond meal, which is coarser than almond flour, and is known to be an excellent high-protein, grain-free substitute for flour. The cookies also contain just enough sweetener to be pleasantly tasty. And though their consistency isn't that of a typical cookie, they have a nice, dense interior and slightly crisp exterior. Overall, a great cookie to have on hand for a guilt-free snack.

## Ingredients (9)

### Main ingredients

- 6 tablespoons coconut oil
- 1/3 cup brown sugar, muscovado sugar, or Sucanat
- 1/3 cup **Gefen Honey**
- 1/2 teaspoon **Gefen Almond Extract**
- 2 eggs

- 2 and 1/2 cups almond meal
  - 1/3 cup unsweetened ground coconut
  - 1 teaspoon **Haddar Baking Powder**
  - 1/4 cup lightly roasted slivered almonds, finely chopped
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## Start Cooking

### For the Cookies

1. In a large mixing bowl, mix the coconut oil with the sugar and honey. Add the almond extract and the eggs, one at a time, mixing well in between.
2. In a medium-size bowl, combine the almond meal, coconut, baking powder and cinnamon.
3. Using a fork, mix the dry ingredients into the wet ingredients until well combined, turning the dough with your hands once or twice to form a ball. Chill the mixture in the refrigerator, uncovered, for at least 30 minutes (or up to one day).
4. Preheat oven to 375°F. Line a baking sheet with Gefen Easy Baking Parchment Paper.
5. Shape the dough into one-inch balls and place on the prepared baking sheet one inch apart. Press the cookies down slightly to flatten, and sprinkle with chopped almonds, pressing gently into the dough.
6. Bake at 375°F for 15 to 17 minutes, or until the edges are golden brown. Remove from oven and allow the cookies to cool and become firm before serving.

### Tip:

For additional variety, try sprinkling these cookies with chocolate chips or cacao nibs.