

Almond Florentines

Prep time:

30 minutes

Cook time:

30 minutes

Yields:

12 servings

Ingredients

- 1 & 3/4 cup sliced blanched almonds
- 3 tbsp gluten-free all-purpose flour (or other flour)
- 1 tbsp orange zest
- 1/4 tsp fine grain sea salt
- 1/2 cup coconut sugar
- 1/4 cup coconut oil
- 2 tbsp brown rice syrup
- 2 tbsp coconut cream
- 1 tsp pure vanilla extract

Directions:

1. Preheat oven to 275F and line a large baking sheet with parchment paper.
2. Finely chop sliced almonds and place in a large mixing bowl. Stir in the rest of the dry ingredients (flour, orange zest, salt, sugar).
3. In a medium-sized pot, add the wet ingredients (coconut oil, brown rice syrup, coconut cream) and stir until combined. Increase heat to medium-high and bring to a low boil. Immediately remove from heat and stir in the vanilla extract.
4. Add the dry ingredients into the wet ingredients and stir until combined. Set aside to cool for about 10-15 minutes.

5. Wet fingers and shape dough into tiny 1 tablespoon balls. Roll with hands into a uniform ball and place on baking sheet, at least 3 inches apart. Repeat until you can't fit anymore on the baking sheet.
6. Bake for 10 minutes at 275F, rotate the pan, and bake for another 7-9 minutes. Allow to cool for 5 minutes on the pan and then carefully transfer to cooling rack.
7. Enjoy!