

Almond Tuile Cookies

Prep time:

60 minutes

Cooking time:

8 minutes

Yields:

8 people

Ingredients:

1 tablespoon flax seed, ground

3 tablespoons water

½ cup coconut oil

¾ cup coconut sugar

½ teaspoon vanilla extract

1 ¼ cups almond flour

½ teaspoon salt

½ teaspoon baking soda

Directions:

Mix flax seed with water and reserve. Beat the coconut oil and sugar in a separate bowl with a mixer until light and fluffy. Beat in the flax mixture and vanilla until smooth, then mix in the dry ingredients. Refrigerate the dough until firm, about 30 minutes.

Preheat the oven to 350 degrees F. Line 2 baking sheets with silicone mats or parchment paper. Drop heaping teaspoonfuls of dough about 3 inches apart on the prepared sheets. Bake until golden and crisp, about 8 minutes.

Let the cookies cool about 2 minutes on the baking sheets.