



Grain-Free Almond & Butter Tea Cookies

Makes approximately three-dozen 2" cookies

Ingredients:

- 2 ½ cup of almond flour
- 2 hardboiled egg yolks
- 1/4 cup of organic honey
- 1 stick of unsalted butter (8 tablespoons) - chilled
- 2 teaspoons of almond extract
- ½ teaspoon of baking soda
- A pinch of sea salt
- Extra GF flour for dusting

Instructions:

1. Using a food processor, pulse the egg yolks until they are finely crumbled.
2. Add the rest of the ingredients and process until a ball begins to form.
3. Scrape the mixture onto a piece of saran wrap or into a plastic baggie and shape into a disk and place in the refrigerator overnight.
4. When ready to bake, pre-heat the oven to 375 degrees and get your cookie-cutting surface ready.
5. Take 1/3 of the dough out of the refrigerator and put the remaining dough in the freezer while you roll out the first batch. The dough can get super soft and hard to work with when left out at room temperature, which is why we stick it in the freezer while we are working with the first part.
6. Flour a piece of parchment paper and place the ball of dough on the flour and dust the top of the dough with flour also. Place another piece of parchment paper on top of the dough and roll the dough out between the two pieces of parchment paper.
7. Roll out dough to about 1/4 inch thick ...any thinner and it will be hard to work with.
8. Start cutting out shapes with your cookie cutter and ball up the scraps and repeat over.
9. Place the cookies on a parchment lined cookie sheet and cook for 10-12 minutes.
10. Let cookies cool.
11. You can freeze any leftovers in a freezer bag and microwave them when you feel like a sweet treat.

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