

Nut Butter Cookies

From [A Pastry Queen Goes Green](#)

Equipment Needed:

Food Processor

Baking sheet, greased or lined with parchment paper

Measuring cups and

Makes 12 cookies

1 cup almond nut butter

1 cup organic sugar*

1 egg

1/2 tsp vanilla

1 tbsp coconut flour or

1 1/2 tbsp spelt flour

* Any sweetener will work well with this. The only consideration is that the sugar is dry and melts in the oven allowing a proper cookie shape. If using liquid sweeteners such as maple syrup, honey, it is best to make these in an 8" x 8" square cake pan and cut into squares after baking.

Using a spoon, combine all ingredients in a bowl. Drop dough in tablespoon portions onto a prepared baking sheet. Press down with a fork. Bake at 325 degrees F for 15–20 minutes. Let cool and store in an airtight container.

Option 1: 1/2 cup chopped peanuts or cashews.

Option 2: 1/2 cup semi-sweet chocolate chips.