



3 HOMEMADE COOKIE RECIPES

Cookie Cups

Recipe

- ¾ cup almond flour
- 6 graham crackers
- 2 Tbsp almond butter
- 1 tsp flax seeds
- ½ tsp vanilla extract
- 1 tsp salt
- ¼ cup maple syrup

*See filling instructions for the rest of the ingredients you'll need

Chocolate Filling

For chocolate filling: ½ cup chocolate chips (dairy-free, preferred). 2 Tbsp coconut oil. Melt and combine

Vanilla Coconut Filling

Mix 2 Tbsp coconut butter, 1 Tbsp maple syrup, ½ tsp vanilla, and 1 tsp almond milk. Fill your cups, add some flaky salt, place in the fridge until they set.

Directions

Preheat oven to 350 degrees. Combine all ingredients in the food processor, roll into small balls, and use your fingers to press them down into a muffin tray. After filling your cups, bake for 12 minutes.



Breakfast Cookies

Recipe

- 1 cup old fashioned oats (GF, if needed)
- 1 ripe banana
- ½ cup walnuts (or another nut of choice)
- ¼ cup pumpkin seeds
- ¼ cup dry cherries (or raisins)
- ¼ cup chocolate chips (optional)
- 1 egg
- 1 Tbsp melted coconut oil
- 1 Tbsp flax seeds
- 1 Tbsp maple syrup,
- 1 tsp baking powder
- ½ tsp cinnamon
- ⅛ tsp vanilla extract
- ¼ tsp salt

Directions

Preheat oven to 350 degrees. Mash the banana and combine all wet ingredients then all dry ingredients. Shape the mix into cookies using a spoon or a ¼ measuring cup—Bake for 13 minutes.



Thumbprint Cookies With Fig Butter

Recipe

- 2 cups almond flour
- ¼ cup coconut oil, softened
- ¼ cup pure maple syrup
- 1 tsp vanilla extract
- ½ tsp almond extract (optional)
- ¼ tsp fine sea salt

Directions

Preheat oven to 350 degrees. Cream together the coconut oil, maple syrup, vanilla, and almond extracts until smooth. Gradually stir in the almond flour and sea salt and mix well until a uniform dough is formed. Scoop dough by the tablespoon and use your hands to roll into smooth balls. Place onto a lined baking sheet about 2 inches apart, and use your thumb to press into the center of each cookie, creating a well for the fig butter or jam of choice. You're almost done! After you've filled each well, brush a little bit of coconut oil on top of the cookies to get a golden color—Bake for 12 minutes.

