

Fine w/ Food

AB & J COOKIES

- 1 cup blanched almond flour
- ¼ cup coconut flour
- ¼ cup powdered almond butter (or powdered peanut butter!)
- ½ tsp. baking soda
- pinch of salt
- ½ cup coconut sugar or monk fruit
- 2 eggs
- ¼ tsp vanilla extract
- ½ cup butter, melted (to make dairy-free use ½ melted coconut oil)
- your favorite jam
- maldon sea salt to garnish



in a large mixing bowl, combine the almond flour, coconut flour, powdered almond butter, baking soda, & pinch of salt. mix to combine

in a separate bowl, beat in 2 eggs, add in butter, coconut sugar, & vanilla extract. mix to combine then add to bowl with dry ingredients

make sure all ingredients are combined, then chill dough in refrigerator for at least 1 hour (or freeze for 20 minutes)

once dough has chilled, preheat oven to 350°F. line a baking sheet with parchment paper. roll dough into small balls and use your thumb to press down in the middle of the cookie (about ½ way through). spoon jam into the center of the cookie, and bake cookies for 12–14 minutes

transfer to a wire rack and let cool, sprinkle with maldon salt, & enjoy!