

Almond Shortbread Easter Cookies

Gluten Free

Ingredients:

1 stick of organic butter,
softened
2 Cups of Almond Flour
3/4 Cup of Organic Cane
Sugar
1 tsp of Baking Powder
1/2 C of Chopped Almonds
Candy Coated Almonds
(trader joes)

Steps for Cooking:

- 1 Preheat your oven to 350 degrees. Line a baking pan with parchment paper.
- 2 In a microwave safe bowl, add your butter and soften it (about 30 seconds). Add to your mixing bowl. Then add almond flour, cane sugar and baking powder. Mix together until the cookie dough is formed. Fold in chopped almonds. Roll cookie dough into balls and place on parchment paper. Place in the oven and bake for 12-15 minutes.
- 3 Remove from oven. Using a spoon, press down the middle of the cookie to make a place to put the candy coated almonds. Let them cool and enjoy!



Notes

You can make this recipe dairy free by using a dairy free butter, just be sure to adjust the ratio of flour if needed. Remove the candy coated almonds on top and replace with something of your choice.

You can use a different sugar of your choice here!

The candy coated almonds are similar to robin eggs! Feel free to use those if you would prefer.