



Saint Luke's FAME Sugar Cookies

Ingredients:

WET

- 1 large egg
- 1/4 cup honey
- 2 tablespoons coconut oil, melted
- 1 teaspoon vanilla extract

DRY

- 2 cups blanched almond flour
- 1/2 cup coconut flour
- 1/2 teaspoon baking soda

Directions:

1. Preheat oven to 350°F.
2. In a medium-size bowl, mix together dry ingredients and set aside.
3. In a large bowl, whisk together wet ingredients. Then, slowly add dry ingredients to wet until your dough is formed. Using your hands, knead dough together until it forms a ball.
4. Create a ball with your dough and wrap with plastic wrap and place in refrigerator for 30 minutes.
5. Once dough has cooled, remove from fridge and sprinkle coconut flour onto a hard, cool surface. Use a rolling pin to roll out dough so that it's about 1/4 of an inch thick. If it's sticking, sprinkle on some more coconut flour.
6. Use a cookie cutter to create sugar cookie cut outs. Place on parchment paper lined baking sheets. Don't worry about spacing, the cookies will not expand that much.
7. Bake at 350°F for 8 - 10 minutes or until cookies begin to brown.
8. Let cool for at least 30 minutes before frosting (optional).

