

Classic Snickerdoodle Cookies

(GF, Grain Free, Dairy Free, Sugar Free)

Recipe adapted from Michele Rosen's original recipe: <https://www.paleorunningmomma.com/paleo-keto-chocolate-chip-cookies/>

Prep Time: 10 minutes

Cook Time: 10 minutes

Cooling Time: 15 mins

Total Time: 20 minutes

Course: Baking/Dessert

Cuisine: keto, Paleo

Servings: 16 cookies

Ingredients

- 1 Organic Egg egg (room temp)
- 1/2 cup Lakanto Monkfruit Sweetener - Golden
- 1/3 cup Organic Coconut Oil- Refined (melted and cooled to almost room temp)
- 1 tsp Organic Vanilla Extract
- 1 1/2 cups Organic Almond Flour
- 1/2 tsp Baking Powder
- 1/4 tsp Pink Himalayan Sea Salt
- 1/4 cup - Lakanto Monkfruit Sweetener - Golden (to roll cookies in)
- 1/2 tsp Organic Cinnamon (to roll cookies in)

Instructions

1. Preheat your oven to 325 degrees F and line a large baking sheet with parchment paper.
2. In a large bowl, whisk together the egg and Lakanto Monk Fruit until smooth, then whisk in the coconut oil and vanilla. Add in the almond flour, baking soda, and salt and mix with a spoon until a dough forms.
3. Place the dough in the fridge for about 10 minutes or until dough starts to firm up.
4. While dough is firming in fridge, mix the 1/4 cup of Lakanto Monk Fruit Sweetener and Cinnamon in a small bowl.
5. Once dough is cool and firm, remove dough from fridge and, using a medium cookie scoop, take each scoop of dough and roll into a ball (you can use a little coconut flour on your hands to keep the dough from sticking to your hands). Carefully roll each ball of dough in the Cinnamon Lakanto Monk Fruit to coat outside evenly. Then place onto prepared cookie sheet - I made 16 cookies. With

the heel of your hand, press each one down to flatten a bit since they won't spread much.

6. Bake in the preheated oven for 10-12 minutes or until set in the center and light brown around the edges. Remove from oven and allow to cool on the baking sheet for about 10 mins.
7. They will be VERY soft at this point so don't touch! After 10 mins, transfer to wire racks to cool completely. Once cooled, the outside will be crisp and the inside softer. Store leftovers in an airtight container at room temperature, enjoy!