

Almond Shortbread Cookies



Ingredients:

- 1 cup almond flour
- 3 tablespoons softened butter (for dairy-free, use melted coconut oil)
- 3 tablespoons confectioners' sugar
- 1/8 teaspoon salt
- 1/2 teaspoon vanilla extract

Preheat the oven to 350°F. Line a baking sheet with parchment paper.

Mix all of the ingredients in a small bowl. When well mixed, make 1-inch round balls of dough and place on baking sheet, spacing evenly.

Use a fork to flatten each cookie to about 1/4 inch thick, making a crosshatch design.

Bake the cookies for 8 to 10 minutes, until they start to turn light golden brown on top.

Remove the cookies from the oven and cool them on the pan for 10 minutes.