

Almond Butter Cookies



Ingredients

- 1 organic egg
- 1 teaspoon vanilla
- 1/4 teaspoon sea salt
- 1/3 cup xylitol
- 25 drops liquid stevia
- 1 cup almond butter

Directions

1. Preheat the oven to 350°
2. Using an electric mixer or food processor, beat the egg, vanilla extract, salt, stevia and xylitol.
3. After these ingredients are well incorporated add the almond butter and mix well.
4. Form balls, about an inch (1 tablespoon of dough), and place on parchment paper on a cookie sheet. Flatten with a fork to make a crisscross design. These cookies will be small.
5. Bake for 10-12 minutes. This is the most important part – take the cookies out of the oven and do not touch them. They will fall apart. Let them cool completely and then transfer to an airtight container and store in the refrigerator. This makes them more chewy.