



Maple Cashew Cookies

- 1 ½ cup Almond flour
- 1 teaspoon Baking soda
- 1 teaspoon Cinnamon
- ¼ teaspoon Sea salt
- 1 Egg
- ¼ cup Ghee, room temperature
- ½ cup Cashew butter
- ⅓ cup Maple syrup
- 1 teaspoon Vanilla extract

Preheat oven to 350°. In a medium bowl, whisk together flour, baking soda, cinnamon and sea salt. In a large bowl, cream together the egg and ghee until light and fluffy. Beat in cashew butter, maple syrup and vanilla extract until smooth. Keep mixer on low and gradually blend in the flour mixture until no dry ingredients can be seen.

Drop balls of dough onto a parchment lined baking sheet leaving 2 inches between cookies. Use your hand or the back of a fork to flatten dough. Bake for 12 minutes or until slightly browned at the edges. Transfer to a wire rack and allow to cool completely.

Makes about 3 dozen cookies.