

COCONUT ALMOND COOKIES

Ingredients

½ cup sifted coconut flour
½ cup chopped almonds, lightly toasted
½ cup butter
1 cup sugar
¼ teaspoon salt
4 eggs
¾ teaspoon almond extract
1½ cups grated or flaked coconut

Method

Preheat oven to 175C (350F). Put almonds in an oven safe pan and bake for about 8 minutes or until lightly browned. Remove from oven and let cool. Mix together butter, sugar, salt, eggs and almond extract. Stir in flour, coconut and toasted almonds. Let batter rest for 4 to 5 minutes to allow it to thicken slightly. Drop batter in spoon-size mounds 1 inch apart on greased cookie sheet. Bake at 190 Degree C (375F) for 15 minutes or until lightly browned. Cool slightly and remove from cookie sheet. Makes about 2 dozen cookies.