



## Paleo Almond Date Cookies

Savannah · 28/09/2024



### Prep Time

10 mins

### Difficult

Medium

### Servings

50 mins

### Description

Highprotein organic cookies for the paleo connoisseur

### Ingredients

- - 2 ½ cups blanched almond flour - 1 cup pitted and chopped dates - ½ cup chopped dried cherries - ½ cup chopped walnuts - 2 tablespoons chia seeds
- or more to taste - ½ teaspoon baking soda - ½ teaspoon sea salt - ½ cup coconut oil - 1 egg - 2 tablespoons maple syrup - 1 tablespoon vanilla extract

### Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Line 2 baking sheets with parchment paper. Combine almond flour
2. dates
3. cherries
4. walnuts
5. chia seeds
6. baking soda
7. and sea salt in a large bowl; whisk to blend. Add coconut oil
8. egg
9. maple syrup
10. and vanilla extract; blend well with a spoon or fork until dough comes together. Scoop dough onto prepared baking sheets with a small cookie scoop. Bake in the preheated oven until edges are golden
11. about 15 minutes. Turn off oven and let cookies sit with oven door closed
12. about 10 minutes more. Remove from oven and let cool. Cook's Note Use dates and dried cherries with no sugar added. Omit maple syrup for the paleo or "Whole 30" version of these cookies.