



Grain-Free Shortbread (variation of Danielle Walker's recipe)

24 servings
 30 minutes

Ingredients

- 2 1/4 cups Almond Flour
- 1/4 cup Arrowroot Powder
- 1/4 tsp Sea Salt
- 1/8 tsp Stevia Extract
- 2 tbsps Maple Syrup
- 1/2 cup Organic Butter, Unsalted (cold)

Nutrition

Amount per serving	
Calories	102
Fat	9g
Carbs	5g
Fiber	1g
Sugar	1g
Protein	2g
Cholesterol	10mg
Sodium	25mg
Vitamin A	133IU
Vitamin C	0mg
Calcium	24mg
Iron	0mg

Directions

- 1 Preheat oven to 350°F and line a baking sheet with parchment.
- 2 In a stand mixer or food processor, combine the almond flour, arrowroot powder, sea salt, and stevia.
- 3 Add the maple syrup and mix until combined.
- 4 Drop the butter into the mixing bowl in 1 tablespoon increments for easier incorporation. Pulse a few times until a crumbly ball forms.
- 5 Place the ball of dough in between two pieces of parchment paper. With a rolling pin, roll into a 1/2 inch thick disk. Cut into small bricks or cut using biscuit cutters.
- 6 Place the cut cookies onto the baking sheet lined with parchment. Bake for 12-15 minutes until golden brown.
- 7 Once baked, place on a cooling rack to cool. Once fully cooled, store in air-tight container or bag in the fridge.