Gluten Free Chewy Coconut Almond Cookie

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Ingredients

1 cup almond flour
⅓ cup unsweetened coconut
2 tablespoons raw honey
1 tablespoon coconut oil
1 teaspoon vanilla extract
¼ teaspoon almond extract
a pinch of sea salt

Directions

Preheat the over to 350F

Place all of the ingredients into a bowl of a food processor. Pulse on and off 10 times or until the mixture begins to form a ball.

Line a small baking sheet with parchment paper. Divide the dough into 12 portions. Form each into a ball.

Place the cookies on the parchment paper and press down to flatten.

Bake for 8-10 minutes or until the edges start to brown. Do not over bake.