

Ingredients for Cookie Base

- 2 cups almond flour
(More flour for added apple sauce and less sugar??)
- 1/4 cup coconut flour
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 cup unsalted butter, softened (ghee and/or coconut oil)
- 1 cup granulated monk fruit sweetener (monk, agave, maple, or stevia)
- 1 large egg
- 1/2 cup sour cream (coconut yogurt with vinegar)
- 1 tsp vanilla extract (more with almond)



Ingredients for Cinnamon Sugar Coating

- 1/4 cup granular monk fruit sweetener
- 1 tablespoon ground cinnamon

Directions

1. Combine the almond flour, coconut flour, baking powder, baking soda and salt in a mixing bowl and set aside.
2. Using an electric mixer, cream the butter and monk fruit sweetener until well blended. Add the egg, sour cream and vanilla extract. While the mixer is on low, add the flour mixture until well combined.
3. Wrap the dough ball in plastic wrap and chill overnight.
4. In a small bowl combine the cinnamon and monk fruit for the cinnamon sugar coating. Scoop the dough using a small cookie scoop and roll the dough in your hands so it is smooth. Roll the cookie dough ball in the cinnamon sugar coating, make sure it is very well coated.
5. Bake on a silicone lined baking sheet at 350 degrees F for 9-11 minutes, remove the cookies from the oven while they are still slightly soft in the center, they will finish cooking as they cool.
6. Allow the cookies to cool on the baking sheet for 10 minutes, then transfer to a wire baking rack to cool completely.