



## SNICKERDOODLE COOKIE

*Recipe developed by Chef Paige Vondran*

	Ingredients	Exchanges
Protein	17 gm NOW Real Foods® almond flour	3.2 (-4.8 gm fat)
	----- 7.5 gm raw egg	----- 0.5 (-0.5 gm fat)
Fat	19.7 gm butter, softened	5 (-5.3 gm)
Carbohydrate	1.8 gm Bob's Red Mill® coconut flour	1.3
Other	0.2 gm NOW® brand xanthan gum 1/8 tsp. Da Vinci® SF vanilla syrup 4 gm erythritol Dash ground cinnamon	

### DIRECTIONS

- Preheat the oven to 350°F.
- In a small bowl, combine the egg, vanilla syrup, and butter.
- Add the xanthan gum and stir. Let sit for 1 minute.
- Add the almond flour, coconut flour, and 2 gm erythritol.
- Stir until smooth using small rubber spatula.
- On parchment paper, sprinkle the ground cinnamon and remaining 2 gm erythritol.
- Portion the dough into small round balls.
- Roll the dough balls on the parchment paper with the cinnamon and erythritol, coating the outside.
- Position the cookies 2 inches apart, press gently with two fingers to slightly flatten.
- Bake for 15-20 minutes until slightly golden on the bottom edges.

### VARIATIONS

- This recipe can be frozen for up to two months.
- The xanthan gum amount is 5% of almond flour exchanges.
- (almond flour exchanges x 0.05 = grams of xanthan gum)
- NOW® Xanthan gum can be purchased online or in health food stores.
- Other seasonings such as pumpkin pie spice, apple pie spice, and nutmeg can be added.