



Coconut Shortbread Cookies

8 servings

20 minutes

Ingredients

- 1/2 cup Coconut Flour
- 2 tbsps Arrowroot Powder
- 1/4 cup Coconut Sugar
- 1/3 cup Coconut Oil (melted)

Directions

- 1 Preheat the oven to 350°F (177°C). Line a baking sheet with parchment paper or a silicone baking mat.
- 2 In a mixing bowl, stir the coconut flour, arrowroot and coconut sugar together. Fold in the coconut oil until evenly combined.
- 3 Gently roll a tablespoonful of batter at a time and transfer to the baking sheet. Flatten each ball using your fingers or a fork.
- 4 Bake for 6 to 8 minutes or until they just turn golden brown. Let cool completely before serving to allow the cookies to firm up, at least 15 minutes. If the cookies are too crumbly, freeze them before serving.

Notes

Leftovers, Freeze in an airtight container or freezer bag. Serve from frozen for best results.

Serving Size, Each serving equals one cookie.

Coconut Flour, This recipe was developed and tested using Bob's Red Mill Coconut Flour. If using another type of coconut flour, note that results may vary.