

Snickerdoodles - Paleo

- 2 cups **blanched almond flour** (regular almond meals works as well)
- ⅛ teaspoon **celtic sea salt**
- ⅛ teaspoon **baking soda**
- 1 teaspoon **ground cinnamon**
- ¼ cup **coconut** oil, butter or palm shortening
- 2 tablespoons **honey** or agave
- ½ cup coconut sugar or raw evaporated can sugar for dipping
- 1 tablespoon **ground cinnamon** for dipping

1. In a **food processor**, combine the almond flour, salt, baking soda, and cinnamon
2. Pulse in the coconut oil and honey
3. Scoop 1 tablespoon of dough, and roll into a ball with wet hands.
4. Roll wet ball in coconut sugar and cinnamon to coat
5. Place ball on a **parchment paper** lined baking sheet
6. Flatten ball with palm of your hand
7. Bake at 350° for 7-9 minutes
8. Cool and serve

Makes 20 cookies - this recipe can be doubled and once you try them you won't 'bother' with just one batch.