

Zesty Lemon Cookies



INGREDIENTS

1/2 cup (1 stick) unsalted butter, softened
1 1/2 cup coconut sugar
2 pastured eggs
1/4 cup lemon juice**
1 teaspoon freshly grated lemon zest
1/4 teaspoon Celtic or Himalayan sea salt
1/2 teaspoon baking powder
2 cups almond flour
1/2 cup gluten-free oat flour

DIRECTIONS

1. Preheat oven to 350 degrees F. Line two baking sheets with unbleached parchment paper.
2. Using mixer on medium speed, cream the butter and sugar together until well-blended. Scrape down the sides of the bowl. With the mixer on low speed, add eggs, one at a time, until blended. Add lemon juice and zest, mixing until blended.
3. Add salt, baking powder and flours and mix until blended.
4. Drop by rounded scoopful* onto prepared baking sheets. Bake until edges are firm with no color, about 12-15 minutes
5. Let cool on baking sheets for 5 minutes, then transfer to cooling racks. Let cool completely.

*Makes 2 1/2 dozen although if you use a small cookie scoop, you can get 3 dozen.
Easily double recipe for more cookies.

**We like ours with more lemon juice added than listed.