

EASY ALMOND FLOUR SUMMER COOKIES

Desserts

Life is Better With Cookies

INGREDIENTS

For the Cookie:

1.5 cups almond flour
1/4 cup maple syrup
2 teaspoons Wisconsin Ginseng powder
1 teaspoon almond extract
1/8 teaspoon salt

For the Glaze:

1/2 cup powdered sugar
1-2 tablespoons milk

DIRECTIONS

1. Preheat the oven to 350°F and line a baking sheet with parchment paper
2. Mix together almond flour and salt. Add the maple syrup, Wisconsin Ginseng powder, almond extract. Stir well. (The dough will be moist, but crumbly.)
3. Form 12 dough balls. Use a flat bottomed glass to flatten each dough ball (it helps if you put a piece of parchment paper on the dough ball before you try to flatten it). The cookies should be about 1/4 inch thick
4. Bake for 10 minutes. Remove from the oven and let cool
5. Mix powdered sugar and milk together to desired consistency. Spread atop each cookie.

