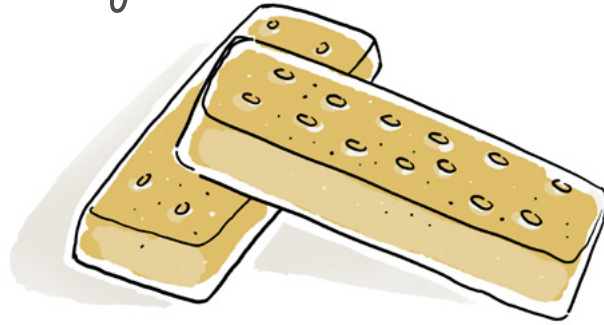


3 Ingredient Gluten Free Vegan Shortbread



Enjoy a classic Christmas treat with this super easy shortbread recipe - that's gluten free, dairy free and vegan friendly.

Ingredients:

- ❁ Almond Flour - use ultra-fine flour, and avoid Almond Meal, for a smoother texture.
- ❁ Maple Syrup - use Agave Syrup if preferred.
- ❁ Coconut Oil - use refined coconut oil to avoid the coconut flavour.

Method:

1. Combine the dry ingredients into the wet ingredients until they form a sticky cookie dough.
2. Form 12 cookie balls and place them on a baking tray covered with baking paper.
3. Press the cookies down slightly so they are approximately 1cm thick. The thinner the dough, the crispier the cookie.
4. Bake in a preheated 160 degrees Celsius oven for 12-15 minutes or until the sides are slightly brown and the cookies are slightly soft in the middle.
5. Cool completely at room temperature for 5 minutes on the baking paper, then on a cooling rack. **The cookies will reach their best texture after 3 hours - if you can wait!**

Optional add-ons for your cookie dough mix:

- ❁ ½ teaspoon almond extract
- ❁ ½ teaspoon vanilla extract
- ❁ ¼ teaspoon sea salt
- ❁ 1 teaspoon orange zest
- ❁ ¼ cup dark chocolate chips (look for gluten free / dairy free or vegan options)

