

Snickerdoodles (Paleo & Keto)

Shopping List:

- * 1 cup raw almond butter
- * 1/2 tsp baking soda
- * 1 large egg, beaten
- * 1 and 1/2 tbsp cinnamon; divided
- * 2/3 cup monk fruit sweetener; divided

Directions:

- In a medium (or large) mixing bowl, mix together the almond butter, 1/2 cup monk fruit sweetener, 1 tbsp. cinnamon, baking soda, and egg. Cover and refrigerate for 30 minutes.
- Preheat your oven to 350* F
- In a small bowl, mix together 1/2 tbsp cinnamon and remaining monk fruit sweetener.
- Remove cookie dough from fridge and using a small cookie scoop form 12 small balls of dough. Roll each one in the cinnamon and sugar mixture as you do this and place on a parchment lined cookie sheet.
- Flatten out the cookies into a circular shape and sprinkle the remaining cinnamon and sugar over the cookies.
- Bake for 10-12 minutes or until done.

Note* The cookies will harden as they cool, but mine still needed to bake for 13 minutes because my almond butter was a runnier kind.