

COOKIE PRESS COOKIES

PERFECT FOR CHRISTMAS!



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6-1/2 to 7 c. blanched almond flour, stirred

1 tsp. baking soda

1 c. ghee (clarified butter)

1 c. honey

1 egg

1 tsp. legal vanilla extract

Additions, if desired:

1 Tbs. beet pulp (cook a slice of fresh beet then mash thoroughly with a fork)

1/2 tsp. orange zest

Combine almond flour and baking soda and set aside.

In a large bowl, combine ghee, honey, egg, and vanilla and beat several minutes until very light and fluffy. Beat in flour mixture until it is very stiff, like dough you could roll out. If making different flavors, at this point remove half of your dough to a second bowl. Add beet pulp to one bowl, plus additional almond flour to bring dough back to the right consistency. Add orange peel to

the other bowl, if using. Beat thoroughly.

Preheat oven to 350 degrees. Put cookie dough in cookie press and press out desired shapes onto greased cookie sheets. Bake cookies for 8 to 10 minutes. Watch carefully so they don't get too brown (golden around the edges). Cookies with beet added may need the full 10 minutes to fully bake through, and make a slightly more chewy cookie.