

INGREDIENTS

For Dough

- ½ Cup (50g) Almond Flour
- ½ Cup (60g) Tapioca Flour
- 2 Tbsp (40g) Butter
- 1/4 Tsp Cinnamon
- ¼ Tsp Xanthan Gum
- 2 Tsp (10g) Vanilla Extract
- 2 Tbsp (40g) Honey

Icing

- 120g Icing Sugar
- 2 Tbsp (40g) Almond Milk
- 1 Tsp (5g) Vanilla Extract

INSTRUCTIONS

- 1.Combine all dry ingredients, whisk to remove any lumps.
- 2.Add in all wet ingredients, using a rubber spatula, stir and fold until fully combined.
- 3.Using your hands, roll the dough into a ball, refrigerate for at least 30 minutes.
- 4.Preheat oven 180C. Line 2 baking trays with baking paper.
- 5.Pre-cut 2 large pieces of baking paper, place one on a clean benchtop and sprinkle with tapioca flour, sprinkle rolling pin with tapioca flour.
- 6.Remove dough ball from the fridge, place onto the prepared baking paper, place the other baking paper piece on top, roll until ¼ inch thick, use cutters for desired shapes.
- 7.Using a palette knife transfer shapes to the prepared trays.
- 8.Re-roll dough and continue the process until all dough is used (If dough becomes warm and sticky, refrigerate until cool).
- 9.Bake approx. 8-10 minutes. Leave on tray to cool.



Shortbread Cookies



12 Cookies



45 minutes

Don't wait until the holiday season, these cookies are delicious anytime of the year. You can decorate these in many ways - follow our suggestion, dust with sugar, half-dip in chocolate...

ICING SUGGESTION

- Sift icing sugar into a small mixing bowl
- Add in almond milk and vanilla extract.
- Whisk until smooth
- Spoon into a piping bag and decorate as desired.

Tips:

If the cutter becomes sticky, use a wet cloth on cutter between each cut. The thinner the dough, the crispier the cookie.

