

Healthy Christmas Cookies with Sugar Free Icing

Yield: 4 min
Total Time: 53 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-healthy-christmas-cookies>

Ingredients:

- 2 cups almond flour finely ground
- 1/4 cup butter room temperature, or non-hydrogenated shortening for paleo/vegan version
- 1/4 cup honey agave syrup for vegan version
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon flavoring almond
- 1/2 cup coconut cream use the solid portion at the top of a can of coconut milk
- 2 tablespoons arrowroot
- 1 tablespoon vanilla flavoring non-alcoholic
- 1/4 teaspoon flavoring almond
- 1/8 teaspoon xanthan gum if needed to thicken the frosting more

Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 31 grams
3. Cholesterol: 30 milligrams
4. Fat: 47 grams
5. Fiber: 6 grams
6. Protein: 12 grams
7. SaturatedFat: 18 grams
8. Sodium: 830 milligrams
9. Sugar: 20 grams

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