Snack, American

Chewy Almond Butter Cookies

Rich almond butter cookies with golden edges and a classic crisscross top, made from a short list of pantry staples.

55 min	140	9 g	1 g
time	calories	carbs	sugars



Vegetarian

Ingredients, 12 servings

- [ ] 1 cup almond butter
- [ ] 1 large eggs (lightly whisked)
- [ ] 1/3 cup sugar-free baking sugar substitute
- [ ] 1 tsp vanilla extract

Method

- [ ] **1** Set the oven to 350 degrees F and line a baking sheet with parchment paper.
- [ ] **2** Stir the almond butter, lightly whisked large egg, sugar-free baking sugar substitute, and vanilla extract together in a mixing bowl until the mixture is smooth and evenly blended.
- [ ] **3** Roll tablespoonfuls of the dough into balls, spacing them well apart on the lined sheet, and chill the dough in the refrigerator for 30 minutes first if it is too soft to roll.
- [ ] **4** Press a fork gently into the top of each ball to create a crisscross pattern.
- [ ] **5** Bake for about 10 minutes, until the edges turn golden brown.
- [ ] **6** Let the cookies rest on the baking sheet for a few minutes, then move them to a wire rack to cool completely.

Nutrition Facts

Per serving

Calories	**140**
Total fat	12 g
Saturated fat	1.5 g
Sodium	55 mg
Total carbs	9 g
Fiber	2 g
Total sugars	1 g
Protein	5 g

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