



cara price

N'OATMEAL RAISIN CREAM PIE COOKIES

INGREDIENTS

for the cookie:

2-1/4 cups almond flour

1/2 cup maple syrup

1/2 cup raisins

1/2 cup sliced almonds

1/4 cup arrowroot flour

1/4 cup avocado oil

2 tablespoon coconut sugar

1 tablespoon vanilla extract

1-1/4 teaspoons cinnamon

1 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

for the cream icing:

1-1/2 cups organic powdered sugar OR
powdered monk fruit sugar

3/4 cups palm shortening

1 tablespoon + 2 teaspoons lime juice

DIRECTIONS

preheat the oven to 350°.

combine almond flour, arrowroot flour, raisins, sliced almonds, coconut sugar, cinnamon, baking powder, baking soda & salt in a medium size glass bowl.

then mix maple syrup, avocado oil & vanilla together into a medium size mixing cup. pour the wet ingredients into the dry & stir well. continue stirring until thoroughly combined.

using a small cookie scoop, scoop out dough onto a parchment lined cookie sheet. wet the palms of your hands & gently press the dough flat.

bake cookies 8-10 minutes, watching for edges to get golden. continue cooking in batches until all the cookies are done. then cool completely (suggested 1 hour).

once the cookies are cooled, add the powdered sugar, palm shortening & lime juice to the bowl of an electric stand mixer & mix on low until completely combined.

evenly distribute the cream icing to the bottom (flat) side of half the cookies, then use the other half to press onto the iced cookies to create a sandwich. store cookies in an airtight container at room temperature up to 5 days.