



Paleo Cookie Crisp Cereal- gluten, grain & dairy free

Ingredients

- 1 packed cup of blanched almond flour
 - 1 cup tapioca starch
 - 1/2 cup coconut palm sugar (organic white sugar, sucanat or another granulated sugar of choice should work!)
 - 1 Tablespoon vanilla extract
 - 1/2 teaspoon salt
 - 2 teaspoon baking power (I use double acting)
 - 1 teaspoon oil or melted butter
 - 2 Large Eggs
 - mini chocolate chips (I used Enjoy Life brand)
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Directions

1. Preheat oven to 350 degrees and line a baking sheet with parchment paper.
 2. Mix together the cookie dough ingredients, leaving out the chocolate chips.
 3. Put the cookie dough into a piping bag. Squeeze rows of tiny "candy dots" sized cookies (about an 1/8 of a teaspoon) onto the cookie sheet, leaving a little space between each cookie. (Not much space though, as they will only spread a tiny bit!)
 4. Stick 1-2 chocolate chips into each mini cookie.
 5. Bake 6-7 minutes until firm and lightly golden.
 6. Repeat with two more trays (3 trays total).
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Direct recipe link: <https://www.keyingredient.com/recipes/555191533/paleo-cookie-crisp-cereal-gluten-grain-dairy-free/>