



# Almond Butter Cookies

**2 hours**

Hands on

**10**

Portion(s)

**1**

Difficulty



## Ingredients

- 330 g all-purpose flour
- ½ teaspoon salt
- ¼ teaspoon baking powder
- 150 g granulated sugar
- 40 g brown sugar
- 1 ½ teaspoons maple syrup or honey
- 180 g butter, soft
- 1 egg, large
- 75 g maple syrup
- 1 teaspoon vanilla extract
- 250 g toasted pecans or walnuts, coarsely chopped

For almond butter

- 100 g almonds, raw with skin

## Method

- In a bowl, combine the flour, salt and baking powder.
- In a food processor, add the granulated sugar and brown sugar. Beat until combined.
- Add 1 ½ teaspoons maple syrup and beat for 15 seconds.
- In a mixer, beat the butter for about 2 minutes with the paddle attachment on medium to high speed until light and fluffy.
- Add the sugar mixture in 3 batches and beat for about 3 minutes, until the color starts to change.
- Add the egg, the 75 g of maple syrup and vanilla extract. Beat just to combine.
- Lower mixer's speed and add the flour in 3 batches.
- Add the pecans and stir to distribute.
- Wrap the cookie dough in plastic and create a roll that is 20 cm in length.
- Refrigerate for 2 hours to chill so that it can be cut into pieces.
- Preheat oven to 170\* C (338\* F) Fan.
- When cookie dough is ready, use a serrated knife to cut the cookie dough into slices that are 1 cm thick.
- Line 2 baking pans with parchment paper and add the slices of dough.
- Bake for 18 minutes.
- When ready, remove from oven and allow to cool.

For the almond butter

- Preheat oven to 180\* C (350\* F) Fan.
- Spread the almonds on a rimmed baking sheet and bake for 10 minutes.
- Remove from oven and allow them to cool for 2-3 minutes. You don't want them to cool completely.
- Transfer to a food processor and beat for about 10 minutes, until they break down completely and become smooth and creamy like butter.
- Spread the almond butter over half of the cookies and cover with the remaining cookies.

## Διατροφικός πίνακας

Nutrition information per portion

607 Calories (kcal)	39.0 Total Fat (g)	11.6 Saturated Fat (g)	52.0 Total Carbs (g)
30%	56%	58%	20%
26.8 Sugars (g)	9.4 Protein (g)	4.6 Fibre (g)	0.32 Sodium (g)
30%	19%	18%	5%

