

## ALMOND BUTTER COOKIES WITH SEA SALT

*From It's All Good, by Gwyneth Paltrow*

I am in love with these cookies. The combo of the almond butter, the maple syrup, and the snow-white flakes of salt come together to make something that tastes suspiciously like salty caramel with (miraculously) not a single bad ingredient.

*Makes about 2 dozen*



### INGREDIENTS

1 ½ cups of spelt flour or use gluten-free flour (if the flour doesn't include xanthium gum, add ¾ teaspoon)

½ tsp fine sea salt

1 tsp baking powder

1 cup natural almond butter

1 cup good quality maple syrup

1 tsp pure vanilla extract

½ tsp Fleur de Sel or any coarse sea salt you have on hand

### METHOD

Preheat the oven to 350 degrees and line 2 baking sheets with parchment paper.

Whisk together the flour, fine sea salt, and baking powder. In a separate bowl, whisk together the almond butter, maple syrup, and vanilla extract. Thoroughly combine the wet and dry ingredients. Using 2 spoons, form the



## **ALMOND BUTTER COOKIES WITH SEA SALT (CONTINUED)**

cookies into small balls (each about 1 generous tablespoon) and space them 2 inches apart on the prepared sheet pans. Wet your fingertips and press down on each cookie, smoothing the edges so each is a nice little disk. Sprinkle each cookie with just a bit of the Maldon salt.

Bake until the air is fragrant and the cookies are just firm, 10 to 12 minutes. Let them cool on a rack before serving.