

The background of the entire page is a photograph of autumn leaves in various shades of green, yellow, orange, and red, set against a clear blue sky. The leaves are scattered across the frame, with some in sharp focus and others blurred.

# SUGAR-FREE ALMOND COOKIES RECIPE

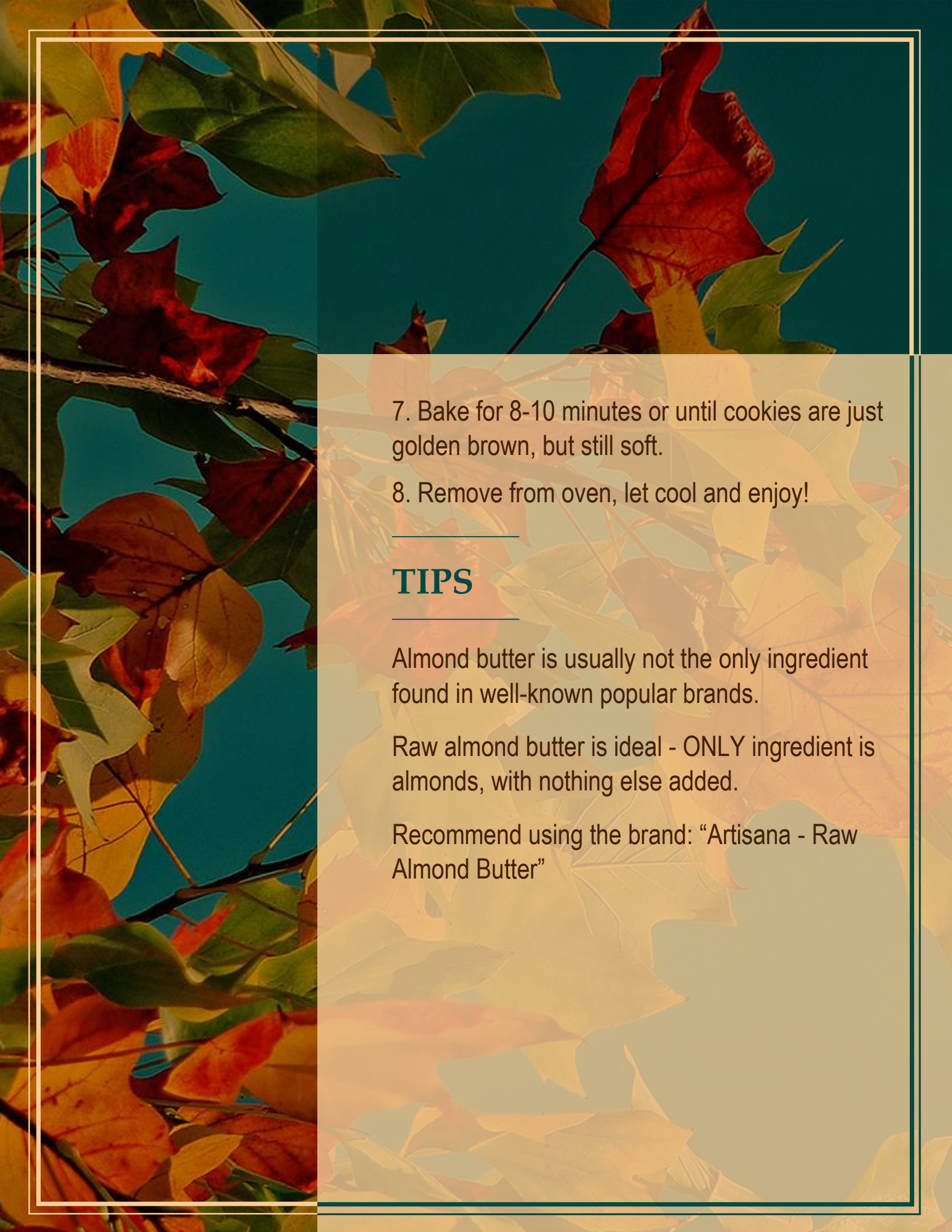
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## INGREDIENTS

- 1 cup raw almond butter
  - $\frac{3}{4}$  cup sugar substitute
  - 1 large egg (room temperature)
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## INSTRUCTIONS

1. Pre-heat oven to 350 degrees Fahrenheit
2. Line sheet with parchment paper
3. Warm almond butter in microwave for 15 seconds, until consistency is thinner.
4. In large mixing bowl, combine all ingredients and mix until well combined.
5. Using small cookie scooper or hands, form dough balls and place on cookie sheet 3-4 inches apart.
6. Press each ball into a cookie shape and press down with a fork.



7. Bake for 8-10 minutes or until cookies are just golden brown, but still soft.

8. Remove from oven, let cool and enjoy!

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## TIPS

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Almond butter is usually not the only ingredient found in well-known popular brands.

Raw almond butter is ideal - ONLY ingredient is almonds, with nothing else added.

Recommend using the brand: “Artisana - Raw Almond Butter”