



Gluten-Free Baked Brittle Bite Cookies

These moist drop cookies are reminiscent of marzipan. A favorite with the grandchildren is a recipe to share!

Almond Raw Brittle Bites™	1 pkg.
Coconut Oil	½ cup
Coconut Milk	2/3 cup
Agave Nectar	½ cup
Almond Flavor	1 tsp.
Brown Rice Flour	2 cups
Arrowroot powder	1/3 cup
Salt	½ tsp

1. Process Brittle Bites in a food processor to fine crumbs.
2. Add coconut oil and process to distribute evenly.
3. Add coconut milk, agave, and almond flavor. Process.
4. Add dry ingredients and process to mix well.
5. Drop by tablespoon or #60 ice cream scoop onto a cookie sheet. Bake at 325°-350° F. 25-30 minutes until lightly browned.

Makes: 48 cookies

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