

SCD Lemon Cookies

SCD dessert



Ingredients:

4 Tbsp Butter, melted
1/3 cup Honey
1 tsp Lemon zest
1/4 tsp Baking soda
2 ¼ cups Almond flour

Directions:

- 1.) Preheat oven to 350 deg F. Line cookie sheet with parchment paper.
- 2.) Add all ingredients in to a bowl and mix thoroughly. The batter should be moist.
- 3.) Roll batter in to ½" size balls. Place evenly spaced on cookie sheet and flatten.
- 4.) Bake for 10-15 minutes or until golden brown. Remove and cool on a rack.
- 5.) Store uncovered for hard cookies and covered for softer ones.

Notes / Suggestions:

- 1.) Makes 25 – 30 cookies.
- 2.)