



Snickerdoodle Bites

Active Time: 15 minutes | **Total Time:** 30 minutes | **Serves:** 24

Nutrition Information Per Serving

67.9 calories, 4.01 g carbohydrate, 0.99 g fiber, 2.02 g NET carbs, 1.68 g protein, 5.89 g fat

Ingredients

- 1/4 tsp(s) Real Salt
- 2 1/2 Tbsp(s) Navitas Naturals Organic Palm Sugar
- 30 drop(s) SweetLeaf SteviaClear Liquid Stevia
- 2 Tbsp(s) Wholesome Sweeteners Organic Zero
- 1 large pastured egg
- 1 tsp organic vanilla extract
- 4 Tbsp(s) coconut oil, melted
- 2 1/2 tsp(s) cinnamon
- 2/3 Tbsp(s) coconut flour
- 1 1/2 cup(s) blanched almond flour
- 1/4 tsp(s) cream of tartar
- 1/4 tsp(s) baking soda

Preparation

1. Preheat oven to 350 F. Line a cookie sheet with unbleached parchment paper.
2. In a medium bowl, combine the almond flour, coconut flour, erythritol, 2 Tbsp. coconut sugar, 1 tsp. cinnamon, cream of tartar, salt and baking soda.
3. In another bowl, add the egg, coconut oil, stevia and vanilla. Mix well using a hand-held mixer.
4. Add the dry ingredients to the wet and mix on medium speed to form a dough.
5. In a small shallow bowl, whisk together the $\frac{1}{2}$ Tbsp. cinnamon and $\frac{1}{2}$ Tbsp. coconut sugar.
6. Scoop out dough by rounded teaspoons and roll into a ball. Roll each cookie dough ball in cinnamon-sugar mixture. Place coated balls on lined cookie sheet. For a domed effect, do not press down – leave in a ball.
7. Transfer to oven and bake 9-11 minutes for softer cookies, 11-13 for crispy cookies.

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