

🐱🍪 Sugar Kitties (Vegan & Paleo) 🍪🐱

www.EatCleanDragQueen.com

This past week has had me extra motivated to use up the last of the sweets in the house, knowing the #SeptemberWhole30 is almost here! I've gotten rid of almost everything, but I had a little remaining Coconut Sugar and decided to whip these Sugar Cookie Kitties up! I just so happened to have a Hello Kitty Cookie Cutter on hand, but feel free to make these into any shape you'd like! I cut a few calories and skipped the Icing, but you could totally mix together some Coconut Cream with a little Maple Syrup to give these Hello Kitties a perfect white coat! I used Raisins for her Bow and melted Hu Kitchen Gems for the whiskers & eyes to keep the toppings Paleo compliant. I even zested a lemon for her little nose! The best part is, these cookies are completely Dairy, Soy, Gluten, & Refined Sugar Free!

INGREDIENTS:

- 2/3 Cup Almond Flour
- 1/3 Cup + 1 Tbsp Cassava Flour
- 1/4 Cup Coconut Sugar
- 1/4 Cup Coconut Oil
- 1 Flax Egg*
- 1 tsp Vanilla Extract

INSTRUCTIONS:

1. Line a baking sheet with parchment paper. In a large bowl, mix your Coconut Oil & Coconut Sugar together until smooth using a hand mixer. Add in your Vanilla Extract & Flax Egg and mix until evenly combined.
2. In a separate small bowl, mix together your cassava and almond flour. Slowly add them into your wet ingredients and mix until everything is well blended.
3. Chill dough in the fridge for 1 hour. After 1 hour, flour a large surface and roll dough out into a 1/4 inch sheet. Using a cookie cutter, cut out your cookies and transfer to the parchment paper lined baking sheet. Roll remaining dough back into a ball, and repeat the process until no more dough remains. Place cookies in refrigerator to chill for a few minutes.
4. Preheat oven to 350F. Once oven is preheated, bake cookies for 10 minutes.
5. Remove cookies from oven and transfer to a wire baking rack to cool for 1 hour. Decorate them with Paleo Chocolate, Coconut Cream, or any other clean toppings you can come up with! Enjoy!

NOTES:

* To make Flax Egg: Mix 1 Tbsp ground flaxseeds with 2 Tbsp water. (You can also use a regular egg for a non vegan option.)

MAKES 12 LARGE or 24 SMALL COOKIES!

