

Almond Blueberry Cookies

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These **Almond Blueberry Cookies** are delicious 4-ingredient cookies made with no eggs, no dairy, and no refined sugar but with 6 grams of protein each. They are also gluten-free with a moist and chewy texture.

You can find the full recipe, including tips, step-by-step photos, video, storage instructions, detailed allergy swaps, FAQ, and save at:

<https://www.theconsciousplantkitchen.com/almond-blueberry-cookies/> or scan the QR code here 



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Prep Time	Cook Time	Total Time
10 mins	12 mins	22 mins

Servings: 8 cookies Calories: 258kcal Author: Carine Claudepierre

Ingredients

- 2 cups Almond Flour (note 1)
- ⅓ cup Maple Syrup (note 2)
- ¼ cup Coconut Oil melted, cooled (note 3)
- ½ cup Blueberries (note 4)

Optional

- 1 teaspoon Vanilla Extract
- ¼ teaspoon Salt
- Sliced Almonds

Instructions

1. Preheat the oven to 350 °F (180 °C). Line a cookie sheet with parchment paper and lightly oil the paper with coconut oil. Set aside.
2. In a large mixing bowl, stir almond flour, maple syrup, and melted coconut oil. Add vanilla extract, and salt if used.
3. Stir with a rubber spatula until the dough forms.
4. Fold in fresh blueberries, and gently stir to incorporate without breaking them.
5. Divide the dough into 8 balls. The dough is sticky, so you may want to oil your hands to roll the dough balls.
6. Place each dough ball onto the prepared baking sheet leaving an inch between each and press the top slightly if you want to flatten the cookies. Sprinkle sliced almonds on top and press lightly to stick them in. These cookies do not spread very much as they bake, which means the shape you give them now is almost what you get after baking them.
7. Bake the cookies in the center rack of the oven for 15-18 minutes at 350 °F (180 °C) until golden brown on the edges.
8. Let them cool them down for 15 minutes on the cookie sheet, then slide a spatula under each cookie and cool down on a wire rack for 1 hour.

Nutrition

Serving: 1 cookie | Calories: 258kcal | Carbohydrates: 16.5g | Protein: 6g | Fat: 20.6g | Saturated Fat: 6.6g | Polyunsaturated Fat: 0.1g | Monounsaturated Fat: 0.4g | Sodium: 100.5mg | Potassium: 38.1mg | Fiber: 3.2g | Sugar: 10g | Vitamin A: 5IU | Vitamin C: 0.9mg | Calcium: 88.8mg | Iron: 1.1mg | Magnesium: 3.5mg | Phosphorus: 6.6mg | Zinc: 0.1mg

