

Coconut Almond Cookies

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These Coconut Almond Cookies are 4-ingredients cookies made in 20 minutes with a soft texture and a subtle coconut taste that everyone loves!

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/coconut-almond-cookies/> or scan the QR code here 



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

Servings: 20 cookies Calories: 131.4kcal Author: Carine Claudepierre

Ingredients

- 2 ½ cup Desiccated Coconut ultra thin, unsweetend
- 1 ½ cup Almond Flour
- 6 tablespoons Canned Coconut Milk stir can before measuring
- ⅔ cup Maple Syrup

Optional

- ½ teaspoon Almond Extract
- 2 pinch Salt

To decorate the cookies

- 20 Raw Almonds 1 per cookie

Instructions

1. Preheat the oven to 350 °F (180 °C). Line a baking sheet with parchment paper. Lightly grease paper with cooking oil spray. Set aside.
2. In a mixing bowl, stir ultra-fine desiccated coconut, almond flour, maple syrup, canned coconut milk, and any optional ingredients.
3. The cookie batter should be moist and stick together when packed in a small cookie dough scoop or your hands. If it is too crumbly and dry, add a bit more maple syrup. If it is too wet, add more almond flour to hold everything together.
4. Grease a small cookie dough scoop, scoop out some batter, and press firmly to compact the batter in the scoop.
5. Release on the baking sheet and repeat until all the cookies have been formed. Leave a thumb of space between the cookies.
6. Press each cookie with your hand palm, adding a raw almond in the center at the same time. If it crumbles apart on the side of the cookie, use your finger to reform the cookie
7. Bake the cookies for 12 minutes at 350 °F (180 °C) until golden brown.
8. Let the cookies cool down on the tray until they harden.
9. Transfer to a cooling rack and store in the fridge for up to 4 days in an airtight container.