



Simple | Healthy | Delicious

Almond Butter Cookies with Hemp

INGREDIENTS

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| ¾ Cup smooth, unsweetened almond butter |
| ½ Cup coconut sugar |
| 1 large egg |
| ⅓ Cup Nature's Earthly Choice Hemp Seeds + more for sprinkling |
| 1 tsp. vanilla extract (Optional) |
| ¼ tsp. sea salt |
| ⅓ Cup dairy free chocolate chips |



DIRECTIONS:

1. Preheat oven to 350 degrees F.
2. In a large bowl combine almond butter, coconut sugar and egg.
3. Stir in hemp seeds.
4. Add in vanilla, chocolate chips and sea salt if using.
5. Dough should come together as a sticky ball but will hold together.
6. Roll into 12 small balls and place on a parchment or silicone-lined baking sheet.
7. Score each cookie with a fork to flatten. Sprinkle with additional hemp seeds.
8. Bake for 12 minutes.
9. Remove from oven and let cool on tray for 10 minutes.
10. After 10 minutes, remove and let cool completely on wire rack.