

SAMSSites Recipes

Cut-out Cookies with honey

The Internet

It is a gluten free recipe but also uses honey. A very tasty recipe.

- 1/2 cup of butter (soft)
- 1/2 cup honey
- 1 teaspoon vanilla
- 3 cup almond flour
- 1 cup tapioca flour
- Pinch of fine sea salt
- Optional Flavors (choose one):
 - 1 tablespoons orange zest
 - 1/2 teaspoon almond extract
 - 1/2 teaspoon anise



In a stand mixer, or with a hand mixer cream butter, honey and vanilla, until light and fluffy, about 3-5 minutes In a medium bowl add almond flour, tapioca flour and salt and whisk to combine. Add dry ingredients to butter and combine. It may look crumbly at first, but continue to mix until the dough comes together. Roll out immediately Preheat oven to 350 and line a baking sheet with parchment paper or a silpat. Roll out dough between two sheets of parchment paper or plastic wrap. Roll out to a thickness of 1/4" and stamp with cookie cutters. Carefully peel stamped cookies off parchment and place on baking sheet. They will not spread so you can space them as close as 1/4" apart. You can re-roll scraps, chilling in between if dough is getting too warm. Bake for 7 minutes, until slightly golden around the edges. Let cool before decorating.