

**GLUTEN-FREE
ALMOND
COOKIES**

ooo *in a jar* ooo

DIRECTIONS:

Preheat oven to 350° F (177° C). Line a baking sheet with parchment paper. In a large bowl, mix together the entire contents of the jar and Zest from 1 Lemon. Add 2 Large Beaten Eggs. Mix until combined and dough forms. Make 1 tablespoon portion balls. Roll in 1/2 Cup Confectioners' Sugar. Remove excess sugar. Press a finger print in the middle of each ball. Bake for 11-12 minutes for soft, marzipan-like cookies or 14-15 minutes for slightly crunchy- chewy cookies. Cool on wire rack. Makes 32.

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