

Strawberry (or Blueberry) Cookies



- 1/2 cup + 2 tbsp cassava flour
- 1/4 cup tapioca starch
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1/4 cup melted coconut oil (or olive oil)
- 1/4 cup maple syrup
- 1 tsp pure vanilla extract
- 1/4 cup freeze-dried strawberries or blueberries (not fresh, only freeze dried – fresh will make the dough mushy)

Instructions:

1. Preheat oven to 180C.
2. In a large bowl, combine cassava flour, tapioca starch, baking soda and salt.
3. Make a well in the center and add coconut oil, maple syrup and vanilla extract. Mix until well combined.
4. Use a spatula to fold in freeze dried strawberries or blueberries. Then use your hands to bring the dough together.
5. Place dough between two pieces of parchment paper and roll out to a rectangle 1/4-inch thick.*
6. Refrigerate sheet of dough 5-7 minutes.
7. Remove top piece of parchment paper.
8. Cut out cookies from dough using cookie cutter of your choice (any size).
9. Transfer cookies on bottom parchment paper to a large baking sheet. Bake in the middle rack of oven for 11-12 minutes.
10. Allow cookies to cool before touching them/removing from cookie sheet, or they will break apart – trust me!

Chag sameach and B'taavon!
Mindy