

# Almond and blueberry cookies

Makes 10

## Ingredients

100g smooth almond butter (we've also tried it with cashew butter – or a mixture of these with peanut butter - and it works just as well)  
40g ground almonds  
50ml maple syrup  
150g brown rice flour  
4 heaped tbsp coconut oil, melted  
50g coconut sugar  
50g fresh or frozen blueberries (or you can use dark chocolate chips, chopped nuts or dried fruit – we usually opt for dark chocolate!!)

1. Preheat the oven to 190oC/fan 170oC. Line a large baking tray with baking parchment.
2. Place all of the ingredients, apart from the blueberries (or equivalent) in a large bowl and mix until well combined. Then gently stir through the blueberries (or equivalent).
3. Scoop balls of the mixture onto the lined tray then press them down a little bit to form a cookie shape.
4. Bake for 10-15 mins, until golden. Remove from the oven and leave to cool on the tray. Enjoy wither warm or at room temperature.

Source: Deliciously Ella