

*My husband whipped up this recipe for cinnamon cookies last winter. They do require some fiddling, but they are well worth the trouble! Make several batches at once and store in the freezer. They are crunchy and delicious!*



## Cinnamon Crunch Cookies

1 cup pecans, chopped  
4 cups almond flour  
1/3 cup coconut oil  
1 Tablespoon vegetable shortening  
1/2 tsp. baking soda  
1/4 tsp. salt  
1 1/2 tsp SCD-legal vanilla (alcohol and vanilla only)  
1/2 cup honey  
2 eggs  
1 tsp. cinnamon

Uncooked and without eggs, this dough is great when you have a craving for cookie dough!

Preheat oven to 325 degrees. (If you have a convection oven, preheat to 300 degrees.) Once oven is preheated, turn down to 300 degrees (250 degrees for convection oven.)

Combine all ingredients together with an electric mixer.

Form into balls and flatten to about 1/4 inch high.

Put in oven 10 minutes, and then shift the racks. Return to oven for 5 minutes and shift racks again. Repeat once again, and watch them carefully to make sure they don't burn.

Turn oven down to 200 degrees (150 for convection oven), cook for another 5 minutes.

Turn oven off and set to "thaw." Slide cookies off sheets and onto oven racks to dehydrate for 1/2 hour.