

UNCONVENTIONAL BAKER'S

cookies

COLLECTION



UNCONVENTIONALBAKER.COM

Unconventional Baker's Cookies Collection
Audrey Snowe

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Visit the Unconventional Baker website at: www.unconventionalbaker.com

introduction

This ebook is a curated collection of scrumptious cookie recipes from the archives of the Unconventional Baker Website. These recipes, besides being some of my personal favorites, are all reader tried, tested, and heartily approved. Cookies are a big favorite with me when it comes to desserts – fuss-free, super quick to throw together, and absolutely delicious, and here you'll find a variety of cookies perfect for the holiday season, but also of course (and perhaps more importantly) for day-to-day munching. I hope you enjoy these recipes as much as I do!

Happy Baking,

x Audrey

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The recipe for these delicious and festive cookies comes together in a snap and is a real winner around here at the holiday table. It's a little different to traditional moon cookies, but wholesome and lovely in its own way.

almond crescent cookies

COOKIES

½ cup sorghum flour
½ cup almond flour
4 tbsp smooth almond butter
2½ tbsp maple syrup
1 tsp pure vanilla extract
½ tsp pure almond extract
⅛ tsp salt

TOPPING

dairy-free coconut milk powder for dusting

MAKES: 10 COOKIES

1. Preheat oven to 350F. Line a cookie sheet with parchment paper and set aside.
2. Process all cookie ingredients in a food processor into a uniform sticky mixture. If the mixture is too dry, add a bit more almond butter and process again until the mixture begins to stick together and start turning into a ball in the processor (you want it to be soft and pliable, but firm enough that you can roll it into a ball). Grab about 1 tablespoon's-worth with your hands and roll into a ball, then a little log, then shape into a crescent with your hands. Place on the cookie sheet and repeat with remaining mixture, spacing the cookies about ½" apart.
3. Bake in a pre-heated oven for 25 mins (or only 15 for soft cookies). Cool completely on a wire rack, dust with coconut milk powder and enjoy!

[📄 RECIPE LINK](#)[📺 RECIPE VIDEO](#)