Lemon-Berry Tart Cookies

Prep Time: 15 minutes   **Cook Time:** 15 minutes   **Total Time:** 30 minutes

Servings: Makes 3 dozen cookies   **Serving Size:** 1 cookie

Ingredients:
2 1/3 cups blanched almond flour
3 tablespoons coconut flour
½ cup honey or agave
¼ teaspoon sea salt
¼ cup coconut oil, melted then cooled slightly before adding to batter
Zest and juice of 2 lemons
1 tablespoon water
3-4 tablespoons organic, no sugar added berry jam of choice (raspberry, strawberry, blueberry, etc)

Directions:
1. Preheat the oven to 300 degrees and line two large baking sheets with parchment paper.
2. Combine honey, melted and cooled coconut oil, and zest and juice of 2 lemons in a large bowl and whisk until well combined.
3. Add the flours and the sea salt and continue to mix until the batter is smooth.
4. Use a teaspoon (along with a small spatula if needed) to put dollops/small balls of the batter about 3 inches apart on the prepared sheets.
5. Dip the back of the teaspoon in the water to get it wet, then use it to spread each ball into thin (about 1/8 inch) circles, roughly 1 1/2 inches in diameter.
6. Use your thumb to make an indentation in the center of each cookie, then carefully fill it with 1/4 teaspoon jam.
7. Place cookies in oven and bake for 10 to 15 minutes, rotating the pans once. When done, the cookies will be firm, golden brown on top, and slightly darkened around the edges.
8. Let the cookies cool on the baking sheets for 5 minutes, and then transfer them to wire racks to let them become crisp – about 10-15 minutes.

Tips and Tricks:

Nutritional Information Per Serving:

Calories: 113.6
Fat: 8.9 g
Cholesterol: 0.0 mg
Sodium: 22.8 mg
Total Carbohydrate: 8.5 g
Dietary Fiber: 2.3 g
Sugars: 5.5 g
Protein: 3.2 g