

Cookie Press Cookies

Makes about 8 dozen

Ingredients:

- 6 ½ to 7 cups blanched almond flour, stirred
- 1 teaspoon baking soda
- 1 cup ghee
- 1 cup honey
- 1 egg
- 1 teaspoon legal vanilla extract (vanilla, water, and alcohol; no sugar)

Additions, if desired:

- 1 Tablespoon beet pulp (cook a slice of fresh beet then mash thoroughly with a fork)
- ½ teaspoon finely chopped orange peel

Instructions

Combine almond flour and baking soda and set aside.

In a large bowl combine ghee, honey, egg, and vanilla and beat several minutes until very light and fluffy. Beat in flour mixture until it is very stiff, like dough that you could roll out. If making different flavors, at this point remove half of your dough to a second bowl. Add beet pulp to one bowl, plus additional almond flour to bring dough back to the right consistency. Add orange peel to the other bowl. Beat thoroughly.

Preheat oven to 350 degrees. Put cookie dough in cookie press and press out desired shapes onto greased cookie sheets. Bake cookies for 8 to 10 minutes. Watch carefully so they don't get too brown (just golden brown around the edges). Cookies with beet added may need the full 10 minutes to fully bake through and make a slightly more chewy cookie.

Note: These cookies can be made without a cookie press by rolling into balls and pressing with a fork cross ways.