

## PALEO/EGG FREE SHORTBREAD COOKIES

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### INGREDIENTS:

2 ¼ CUPS OF ALMOND FLOUR  
¼ CUP OF ARROWROOT POWDER  
¼ TEASPOON SEA SALT  
¼ MAPLE SYRUP  
½ CUP EARTH BALANCE BUTTER

### INSTRUCTIONS:

1. Preheat oven to 350 F and line a baking sheet with parchment in a stand mixer.
2. Combine all ingredients.
3. Pulse a few times until a crumbly ball forms.
4. Place dough in the refrigerator for about 30 minutes.
5. When the dough has chilled, roll out onto lightly floured surface and cut out desired shapes. Bake them for about 9-11 minutes.