



Christman Cookies Done Healthier!

Created by Simple health



Grain-Free Cut Out "Sugar" Cookie

8 ingredients · 30 minutes · 24 servings



Directions

1. In medium bowl whisk almond flour, salt, baking soda
2. In small bowl whisk, oil, honey and vanilla until blended
3. Add the oil mixture to the flour mixture, stirring until well-blended and smooth. Spoon the dough into the center of a large piece of parchment paper or wax paper. Wrap up into a disc shape and chill for at least 1 hour or until firm enough to roll.
4. Add egg
5. Preheat oven to 325F. Line a large cookie sheet with parchment paper.
6. Roll the chilled dough to ¼-inch thickness between two sheets of parchment paper. Place the rolled out dough into the freezer for 5 minutes (this will make it easier to cut out shapes).
7. Use cookie cutters to cut out shapes; transfer shapes to prepared cookie sheet. Chill the cut cookie shapes in freezer for 5 minutes (this will help them hold their shape when baking).
8. Bake in the preheated oven for about 9-12 minutes (slightly longer for thicker cookies) or until golden at edges. Let cookies cool completely on sheet (they will firm up as they cool). Transfer to a cooling rack. Re-roll, cut and bake any remaining dough.

Ingredients

- 2 cups** Almond Flour (blanched)
- 1/4 tsp** Sea Salt
- 1/4 tsp** Baking Soda (Aluminum Free)
- 1/4 cup** Coconut Oil (softened or liquid)
- 1/4 cup** Raw Honey (softened NOT melted)
- 1 tbsp** Vanilla Extract
- 1** Egg
- 1 cup** Organic Coconut Milk (IF MAKING ICING)
- 1 tbsp** Raw Honey

Chewy Gingerbread Cookies

10 ingredients · 20 minutes · 12 servings



Directions

1. Preheat the oven to 350°F (177°C) and line a baking sheet with parchment paper.
2. In a mixing bowl, combine the almond flour, coconut flour, baking powder, ginger and cinnamon. Mix well using a fork to break up any clumps. Add in the coconut oil, egg, vanilla, molasses and maple syrup. Mix again.
3. Roll the dough into even balls and place on the baking sheet. Gently flatten with the palm of your hand. Bake in the oven for 12 to 15 minutes. Remove from oven and let cool completely. Enjoy!

Ingredients

- 1 cup** Almond Flour
- 1/4 cup** Coconut Flour
- 1 1/2 tps** Baking Powder
- 2 tps** Ground Ginger
- 1 tsp** Cinnamon
- 3 tps** Coconut Oil (melted)
- 1** Egg (room temp)
- 1 tsp** Vanilla Extract
- 1/4 cup** Fancy Molasses
- 1/4 cup** Maple Syrup

Inside Out Almond Joys

4 ingredients · 15 minutes · 24 servings



Directions

1. Microwave dark chocolate and the coconut oil in a large glass bowl at 50% power for 30 seconds at a time until melted. Stir well to combine.
2. Meanwhile, line a baking sheet with parchment paper.
3. Add almonds to the melted chocolate and stir to combine. Use a spoon to drop small, even clusters (containing about 4 to 5 almonds each) onto the parchment paper. The number of clusters you make should be equal to your serving size.
4. Sprinkle coconut overtop of each cluster immediately. Transfer to the freezer until the clusters are set, about 15 minutes.
5. Remove from the freezer and enjoy!

Ingredients

- 4 1/4 ozs** Dark Organic Chocolate (at least 70% cacao, chopped)
- 1 tsp** Coconut Oil
- 1 cup** Almonds
- 1/4 cup** Unsweetened Shredded Coconut

SH Coconut Brownie Bites

6 ingredients · 15 minutes · 14 servings



Directions

1. Combine the almonds, cocoa powder, and half of the shredded coconut together in a food processor. Process into a fine powder.
2. Add in the soaked dates, coconut oil and honey. Pulse until a dough-like consistency forms.
3. Roll batter into small bite-sized balls. Then roll balls through a bowl with the remaining coconut flakes to coat. Betcha cant eat just one!

Ingredients

- 1 cup** Almonds
- 1/4 cup** Cacao Powder
- 1/2 cup** Unsweetened Coconut Flakes (divided)
- 1 cup** Pitted Dates (soaked and drained)
- 1 1/2 tbsps** Coconut Oil
- 1 tbsp** Raw Honey

Almond Butter "Fudge" Bars

7 ingredients · 15 minutes · 12 servings



Directions

1. Puree dates and almond (or peanut) butter in a food processor until the mixture is smooth, sprinkle in ground chia and mix.
2. Place parchment paper in 9x9 dish. Press mixture into dish. Place in freezer for about 10 minutes
3. Pour slightly cooled chocolate over Almond butter mixture.
4. Place in freezer until chocolate hardens, approximately 15 minutes. Remove from freezer. Allow to thaw a bit before cutting into squares.
5. Store in cold fridge
6. MAKING CHOCOLATE SYRUP- Melt coconut oil in small saucepan over low heat
7. Whisk in cacao powder, maple syrup, and vanilla until smooth Let cool, slightly

Ingredients

- 1 1/4 cups** Pitted Dates (Organic, Medjool)
- 1 cup** Almond Butter (or organic Peanut Butter)
- 2 tbsps** Ground Chia Seeds (GROUND Chia seeds)
- 1/4 cup** Coconut Oil (IF MAKING Chocolate syrup)
- 1/4 cup** Cacao Powder
- 1 tbsps** Maple Syrup (Organic, Pure)
- 1/2 tsp** Vanilla Extract (organic, non alcohol is best)

No Bake Energy Balls

7 ingredients · 10 minutes · 12 servings



Directions

1. Mix together thoroughly. You may need to get your hands dirty for this job!
2. Roll into balls and refrigerate to set! Enjoy!

Ingredients

- 1 cup** Gluten Free Oats (ROLLED Oats)
- 1/2 cup** Organic Dark Chocolate Chips (Enjoy Life)
- 1/2 cup** Almond Butter (or organic peanut butter)
- 1/3 cup** Ground Flax Seed
- 1/4 cup** Raw Cacao
- 1/4 cup** Raw Honey
- 1 tsp** Vanilla Extract