



Triple Almond Butterscotch Chip Cookies

Rich almond flavor enhances these healthy crisp cookies with soft centers

1-1/2 to 1-3/4 cups almond flour

1/2 teaspoon baking soda

1/2 teaspoon fine sea salt

1 large egg

1 teaspoon pure almond extract

1/2 cup almond butter, stir well

1/3 cup honey

1/2 cup butterscotch chips

1 to 2 teaspoons sesame oil

Topping: 1/4 cup sliced almonds or as desired

- Preheat oven to 325 degrees F. Line 2 baking or cookie sheets with parchment paper and or silicone baking sheets; raise oven rack to upper level; set aside.
- In a large bowl, combine 1-1/2 cups almond flour, baking soda, and salt; set aside.
- In a mixing bowl, beat egg, almond extract, almond butter, and honey; mix until well combined and uniform consistency.

- Add the dry ingredients to the bowl of wet ingredients; mix to combine. If the dough is too sticky, add an additional 1/4 cup almond flour. Stir in the butterscotch chips. The dough will be slightly sticky.
- Using a 2-Tablespoon cookie scooper, place balls on cookie sheets about 1-1/2 inches apart. Flatten the tops of the balls.
- For a golden-brown cookie, lightly brush flatten cookie tops with sesame oil and sprinkle the center of each cookie with almond slices.
- Bake on an upper oven rack for about 10 to 12 minutes or until the bottoms are golden. Remove from oven; cool before serving.
Yield: about 18 cookies

Cook's Note: Bake until cookie bottoms are golden; cookie bottoms over-brown easily. Cook on an upper oven rack. All brands of almond butter appear to have different amounts of oil. If you can't form a ball with the dough, add some additional almond flour.

About the Recipe: These gluten-free cookies are easy to prepare and make a perfect team member with a cup of coffee or tea. Almond flour, almond extract, and almond butter pack a triple almond taste to these delicious cookies. Adding some sweet little butterscotch chips mixes in a unique creamy caramel-like flavor.