

# Almond Macadamia Nut Cookies

Makes 18–20 servings | A Diabetic-Friendly Recipe

## Ingredients:

- 1 1/2 cups almond flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 cup unsalted butter, room temperature
- 1/4 cup granulated erythritol (or preferred sugar-free sweetener)
- 1 large egg
- 1 teaspoon vanilla extract
- 1/2 cup chopped macadamia nuts
- (Optional) 1/3 cup sugar-free white chocolate chips



## Directions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a medium bowl, whisk together the almond flour, baking soda, and salt.
3. In a separate bowl, cream together the softened butter and erythritol until light and fluffy.
4. Beat in the egg and vanilla extract until fully combined.
5. Add the dry ingredients to the wet mixture and stir until a dough forms.
6. Fold in the chopped macadamia nuts and white chocolate chips, if using.
7. Scoop tablespoon-sized amounts of dough and roll into balls. Place them on the prepared baking sheet and gently flatten each one.
8. Bake 10–12 minutes, or until the edges are lightly golden.
9. Allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.

## Cooking Tidbit

For the best texture, chill the dough in the refrigerator for 20–30 minutes before baking. This helps prevent spreading and keeps the cookies thick and chewy.