

From the book "Man Can Cook"
By Robert Sturm

Savory Macadamia Rosemary Cookies Gluten Free

Ingredients:

1&¼ Cup Almond Flour or Meal
¼ tsp. Sea Salt
¼ tsp. Baking Soda
½ Cup Macadamia Nuts, chopped
Or any other nut
¼ Cup Grape Seed Oil
2&½ TB. Agave Nectar
1&½ tsp. Vanilla Extract, pure
2 tsp. Rosemary, fresh, chopped



Directions

Preheat the oven to 350F. Line a baking sheet pan with parchment paper. In a large bowl, combine the almond flour, salt, baking soda, macadamia nuts and rosemary. In a medium bowl, whisk together the grape seed oil, agave nectar and vanilla extract. Stir the wet ingredients into the almond flour mixture until thoroughly combined. Roll the dough into a large log, 2 1/2 inches in diameter, then wrap in parchment paper. Twist and squeeze the cookie roll till firm. Wrap log with aluminum foil. Place in the freezer for 1 hour, or until firm. Remove the log from the freezer, unwrap it and cut it into ¼" thick slices with a wet knife. Transfer the slices onto the prepared baking sheet pan, leaving 2 inches between each cookie. Bake for 10 minutes, until brown around the edges. Let the cookies cool on the baking sheets for 30 minutes, then serve.