**KETO CRANBERRY COOKIES (PALEO, VEGAN)**

### Ingredients

* 1 1/2 cups [blanched almond flour](https://www.amazon.com/gp/product/B00DL9LNNU/ref%3Das_li_qf_asin_il_tl?ie=UTF8&tag=thbimaswo02-20&creative=9325&linkCode=as2&creativeASIN=B00DL9LNNU&linkId=46e38839126fd164e16c8500f1cb3077)
* 3 tbsp [coconut flour](https://www.amazon.com/gp/product/B000YF99GM/ref%3Das_li_tl?ie=UTF8&camp=1789&creative=9325&creativeASIN=B000YF99GM&linkCode=as2&tag=feastingonfru-20&linkId=0bc95fa65ddab2d5b9719d23bc0a6a28)
* 1 tsp [baking powder](https://www.amazon.com/gp/product/B000WGELMA/ref%3Das_li_qf_sp_asin_il_tl?ie=UTF8&tag=thbimaswo02-20&camp=1789&creative=9325&linkCode=as2&creativeASIN=B000WGELMA&linkId=537de8273d98853479229a864d5444fc)
* 1/4 cup [coconut oil](https://www.amazon.com/gp/product/B00HNTPF7E/ref%3Das_li_qf_asin_il_tl?ie=UTF8&tag=thbimaswo02-20&creative=9325&linkCode=as2&creativeASIN=B00HNTPF7E&linkId=ec5c7b24f9966655ee8aaaf3de6c0401) melted
* 1/4 cup [keto maple syrup](https://www.amazon.com/gp/product/B078PRYRQW/ref%3Das_li_qf_asin_il_tl?ie=UTF8&tag=thbimaswo02-20&creative=9325&linkCode=as2&creativeASIN=B078PRYRQW&linkId=1d6ce2d69f095fb783a0ac7e6246eb89) can substitute for maple syrup or agave, if not keto
* 2 tbsp [unsweetened applesauce](https://www.amazon.com/gp/product/B00FYR4OLU/ref%3Das_li_qf_sp_asin_il_tl?ie=UTF8&tag=thbimaswo02-20&camp=1789&creative=9325&linkCode=as2&creativeASIN=B00FYR4OLU&linkId=5dbfed618e7a0126221ae2fd0662be31) \* See notes
* 1/2 tsp [vanilla extract](https://www.amazon.com/gp/product/B0002UN7PI/ref%3Das_li_qf_sp_asin_il_tl?ie=UTF8&tag=thbimaswo02-20&camp=1789&creative=9325&linkCode=as2&creativeASIN=B0002UN7PI&linkId=eb82da07e579bf7772b4be1d5b036339)
* 1/4 cup dried cranberries
* 1/4 cup [keto chocolate chips](https://www.amazon.com/gp/product/B013FILFV6/ref%3Das_li_qf_asin_il_tl?ie=UTF8&tag=thbimaswo02-20&creative=9325&linkCode=as2&creativeASIN=B013FILFV6&linkId=c900a955463206af632f460f16d021c8)

### Instructions

* Preheat the oven to 180C/350F. Line a baking sheet with parchment paper or prepare a Silpat cookie sheet.
* In a large mixing bowl, combine your dry ingredients and mix well.
* In a microwave-safe bowl or stovetop, combine your coconut oil and syrup and heat until warm. Whisk together until combined.
* Combine your wet and dry ingredients and mix until just combined. If the batter is crumbly, add extra applesauce (or a small amount of milk). Fold through your cranberries and chocolate chips.
* Using your hands, form 12 small balls of dough and place on the cookie sheet. Press into a cookie shape and top with extra cranberries and chocolate chips. Bake for 12-15 minutes, or until just golden brown.
* Allow cookies to cool on the tray completely.

### Notes

\* I found 2 tablespoons to be fine, but if your batter is too crumbly, add a little extra.

Keto Cranberry Cookies (Paleo, Vegan) should be stored in the fridge in a sealed container or on a plate covered in plastic wrap.

Cookies are freezer friendly and will keep well frozen for up to 2 months.