

Soft, Grain-Free Pecan Sandies

Serves: 10

INGREDIENTS:

Dry:

- 3/4 cup cassava flour
- 1/4 cup packed light brown sugar
- 1/4 tsp baking powder
- 1/4 tsp salt

Wet:

- 1/2 cup pecans
- 1/2 cup pure maple syrup
- 1 tsp vanilla
- 2 tbsp melted coconut oil



Serving size: 1

INSTRUCTIONS:

1. Preheat the oven to 350 degrees and take out a baking sheet.
2. In a small bowl, combine the wet ingredients.
3. In another bowl, combine the dry.
4. Simply combine the two together. Continue to mix until flour is all well incorporated.
5. Roll into 10 bite size balls and then press down into a cookie-shape.
6. Bake for 10-12 minutes until golden brown. Watch so they don't over cook!
7. Store in a covered container in the pantry for up to 2 weeks or freeze for longer.