

# Toasted Almond Cookies

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Pampered Chef  
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## Ingredients

2 cups lightly roasted almonds, chopped  
All the water from 1 can of garbanzos (aquafaba)  
1 cup golden coconut sugar  
1 teaspoon vanilla powder  
1/2 teaspoon xanthum gum  
1/2 teaspoon cream of tartar  
1/2 teaspoon stevia powder  
1/2 teaspoon salt

## Instructions

- Whip all the garbanzo water in a Kitchen Aid or similar until you get VERY stiff peaks (time will vary from tool to tool).
- Sift dry ingredients except for almonds.
- Add sifted dry ingredients slowly to whipping aquafaba.
- Remove to a mixing bowl and carefully fold chopped almonds into batter.
- Form into small cookies with a small ice cream scoop taking care to disturb mixture as little as possible to prevent deflating.
- Decorate with sliced almonds
- “Bake” at 135 degrees for 7 hours in a food dehydrator. Yield: 30 cookies Store in freezer or they will “melt”.



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4.9 ★★★★★

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