



## Fall Classic AppleDoodle Cookies

A sweet, spiced cookie made with classic fall ingredients

SERVINGS: 20-25      PREP TIME: 10 min  
TOTAL TIME: 20 min

### Ingredients

2/3 cup coconut sugar

1/2 cup melted coconut oil or butter, cooled

2 Tbsp maple syrup

2 eggs, room temp

2 tsp vanilla extract

1 granny smith apple, finely chopped

3 cups Pamela's Pancake & Baking Mix

2 Tbsp coconut flour

2 tsp cinnamon

1 tsp baking soda

1/2 tsp cream tartar 3/4 tsp baking powder

1/2 tsp salt

1/2 cup coconut sugar and 2 tsp cinnamon

### Directions

Preheat the oven to 350 degrees F. Line two large baking sheets with parchment paper and set aside. In a medium bowl, add first 6 ingredients. Mix until well combined. Add in the next 5 ingredients. Mix until a dough forms. Allow the dough to sit for 5 minutes to thicken. While the dough is sitting, mix together coconut sugar and cinnamon in a small bowl and set aside. Use your hands to roll dough into 20-25 golf-sized balls, then roll each dough ball into cinnamon-sugar mixture until coated completely. Place each dough ball on prepared baking sheets, then flatten each with the palm of your hand so that they are about 1/4th inch thick. Bake for 8-10 minutes. Remove from the oven, transfer to a wire rack and allow cookies to cool completely. Enjoy!



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