



[Gluten-Free Almond Holiday Drop Cookies](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 20 Minutes

Cook Time: 12 Minutes

Total Time: 50 Minutes

Makes: 36 cookies

Gluten-Free Almond Holiday Drop Cookies Ingredients:

- 1 cup Butter, softened
- 1 cup Sugar
- 1 large Egg
- 3 TBSP Milk
- 1 TBSP Almond Extract
- 1½ tsp Baking Powder
- ½ tsp Salt
- 1 tsp Cinnamon
- 1 tsp Pumpkin Pie Spice (you can substitute nutmeg)
- 3 cups Almond Flour
- ¼ cup White Chocolate Melts (for drizzle)

Gluten-Free Almond Holiday Drop Cookies Directions:

- Preheat the oven to 375°F.
- Line cookie sheet(s) with parchment paper; set aside.
- Using a stand mixer with the flat paddle, cream together butter and sugar until fluffy and well combined (about 5 minutes).
- Add egg, milk, almond extract, baking powder, salt, cinnamon, and pumpkin pie spice; mix until well blended.
- Slowly add in almond flour. Mix until blended evenly.
- Drop dough by rounded teaspoonful onto the prepared parchment paper. Stagger the dough as it will spread on making.
- Bake in preheated 375° oven for 9-12 minutes. Do not overbake.
- Allow to rest on cookie sheet for 5 minutes before transferring to a cooling rack.
- When cookies are cool, place a ¼ cup of white chocolate melts into a bowl. Heat in the microwave for 30 seconds, stir. Heat in microwave for another 30 seconds; stir. Repeat a third time if necessary (chocolate should be smooth and easily drip off a spoon).
- Drizzle white chocolate over cool cookies.
- Allow chocolate to harden.