

Coconut Sugar Cookies

Prep: 20 min Cook: 11 min Total: 35 min Servings: 24

Calories: 267 Fat: 13g Protein: 2g Carbs: 35g Fiber: 0g

Ingredients

- 1 cup (2 sticks) unsalted butter, room temperature
- 1 1/4 cups Betterbody Foods Organic Coconut Palm Sugar, plus additional 1/4 cup for rolling
- 1 large egg
- 2 tsp vanilla extract
- 2 1/2 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- Frosting :
 - 1 pkg cream cheese (8oz), room temperature
 - 4 Tbsp unsalted butter, room temperature
 - 3 cups powdered sugar
 - 1/2 tsp cinnamon

Directions

1. Preheat the oven to 375 degreesF and line a baking sheet with parchment paper.
2. In a stand mixer (or a large bowl with a hand mixer), cream the butter and coconut sugar until light and fluffy, 3-4 minutes.
3. Add egg and vanilla and mix until combined.
4. Whisk together flour, baking powder, baking soda, and salt in a separate medium bowl.
5. With the mixer on low, gradually mix in the flour mixture until just combined (making care not to over-mix).
6. Place the remaining 1/4 cup of Betterbody Foods Coconut Palm Sugar in a small bowl. Scoop cookies into balls with about 1 1/2 Tbsp of dough at a time-roll balls in sugar and place on prepared baking sheets about 2 inches apart. Gently flatten the dough balls a bit.
7. Bake for 9-11 minutes until cookies turn golden on the bottom but are still soft. Let cool on pan for a few minutes before moving to wire racks to cool completely.
8. To prepare frosting, in a mixing bowl, add softened butter, cream cheese, and cream together until smooth. Add in powdered sugar and cinnamon until incorporated.

Frost-cooled cookies if desired.

9. Enjoy your Coconut Sugar Cookies!