



Best Easy Almond Butter Cookies That Melt in Your Mouth

These almond butter cookies are soft, tender, and gone before you reach for a second one. They melt in your mouth without being heavy or overly sweet, and they don't rely on processed flour, refined sugar, or artificial ingredients to pull it off. Made with almond butter, almond flour, and naturally sweetened with dates, they're simple, satisfying, and quietly impressive. This is the kind of cookie you make once, then make it over and over again because it turns "healthy" into something you actually want to eat.

Watch the YouTube demo [HERE](#) to see how easy these cookies come together.

Ingredients

Dry Ingredients

1½ cups almond flour
1 tsp baking soda
2 TB date sugar
¼ tsp sea salt

Wet Ingredients

¾ cup almond butter
1 tsp vanilla powder
1 TB unsweetened applesauce
¼ cup date syrup

Instructions

Preheat the oven to 350°F and line a baking sheet with parchment paper.

In a medium bowl, whisk together the dry ingredients and set aside.

Add all of the wet ingredients directly to the dry ingredients. Mix thoroughly by hand, using the back of a sturdy spoon to fully blend everything together. This takes a little work and requires "mashing" the almond butter to get it fully integrated. It may seem like the dough is too dry and won't come together, but it will. Scrape the sides of the bowl and mash with purpose. I like to get my hands dirty in the dough to facilitate integrating everything together.

Using a small spoon or your hands roll the dough into small balls with your hands. Place them on the prepared baking sheet. Using a fork (dipped in water), gently press down on each cookie in a crisscross pattern to flatten slightly.

The way these cookies go into the oven is the same way they will come out. They don't spread much, if at all. They puff slightly during baking and then deflate as they cool and set.

Bake for about 10 minutes, just until the cookies are set and lightly browned. Baking time will vary depending on the size of the cookies.

Allow the cookies to cool on the baking sheet for about 5 minutes before transferring them to a wire rack to cool completely, about 20 minutes.

Based on the size of my cookies, this recipe makes 18.