

## ALMOND BUTTER SNICKERDOODLES

1 c packed brown sugar  
3 oz cream cheese, softened  
¼ cup butter, softened  
2 T smooth almond butter  
Combine in medium bowl and mix on high speed until well combined (about 2 minutes)

Add:

1 t grated lemon rind  
1 t vanilla extract  
2 large egg yolks, lightly beaten  
1 c white whole wheat flour (I used regular flour)  
1/3 c whole wheat flour  
1 t baking soda  
½ t cinnamon  
½ t salt

*These are a bit different from the old traditional, but if you let them “age” for a couple of days, you taste the almond more...and supposedly these are healthier!*

Beat at low speed until combined. Drop rounded tablespoons onto prepared baking sheet. I really like to use parchment paper. Sprinkle with **1 t cinnamon & 2 T sugar**. I just pressed each flat with a glass.

Bake at 350° for 10 minutes – ish.

